GEM CHOPPER COOK BOOK

SARGENT & CO.,
149-151-153 LEONARD ST.,
NEW YORK.

Gem Chopper Cook Book

Valuable Recipes for Substantial Dishes and Dainty Desserts

Sargent & Company

149-151-153
Leonard Street
New York

Sargent's Gem Food Chopper

Is a kitchen necessity; no housekeeper should be without it. Gem-Chopped ingredients are needed in the preparation of nearly every meal. By Gem-Chopped we mean chopped with Sargent's Gem Food Chopper, which does the work quickly, quietly, easily and with satisfactory results. The old-fashioned method of using the chopping-bowl and knife is slow, noisy and tiresome.

Labor-saving, Time-saving, Food-saving

Sargent's Gem Food Chopper is a labor-saving, time-saving and food-saving machine intended for daily use in the kitchen. It is not a complicated piece of mechanism and no special directions for using it are needed; there are few parts, so that it cannot get out of order—it is easy to take apart, easy to put together, easy to adjust, easy to use, can be cleaned in a jiffy and with less trouble than a chopping-bowl.

Self-sharpening Steel Cutters

With each machine there are four steel cutters, one each for fine, medium and coarse chopping, and one for pulverizing. These cutters are made of steel, a feature peculiar to Sargent's Gem Food Chopper; they will not break; they

are self-sharpening; each cutter Gem-Chops in pieces of its uniform size and they do not tear, mash, squeeze or grind the various ingredients.

Useful at all Times

The recipes in this book show the great variety of uses to which the Gem may be put, although these recipes cover only a few of the many dishes in which Gem-Chopped ingredients are needed. It will be seen that the Gem is useful Summer and Winter, Spring and Autumn, in preparing the breakfast, dinner, luncheon and supper. It is more useful than a chopping-bowl and a great deal handier; it may be easily clamped to the kitchen table, and is then ready for use whenever needed.

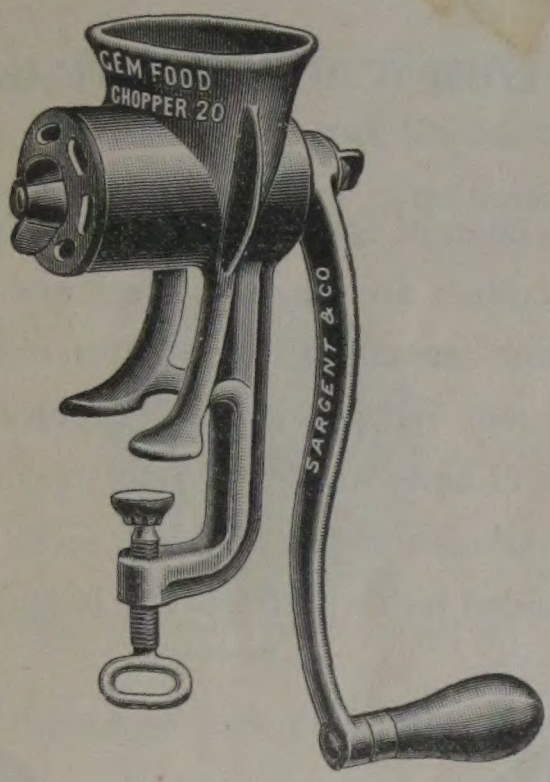
Gem-Chops All Kinds of Food

Sargent's Gem Food Chopper Gem-Chops raw meat, cooked meat, fish, clams, oysters, vegetables of all kinds, fruit, bread, crackers, cheese, nuts and many other articles used in making the substantial dishes and dainty desserts described in this book. It will be found exceedingly useful in making many of the culinary favorites of every family.

Utilizes "Left-overs"

Sargent's Gem Food Chopper will be found economical, too; with it many attractive and appetizing dishes can be prepared from the "left-overs," which would be wasted if it were not for the Gem.

Sargent's Gem Food Chopper



A modern household utensil that is needed in every kitchen. Carefully made, nicely tinned, self-cleaning, self-sharpening. It has four steel cutters, and is made in three sizes, as described below:

Numbers	Capacity per Minute	Diameter of Hopper		Diameter of Barrel		Height from Table to Bottom of Barrel
		Inside	Outside	Inside	Outside	
20	2 lbs.	3 in.	3¼ in.	1⅞ in.	2⅛ in.	2¼ in.
22	2½ "	3¾ "	4 "	1⅞ "	2⅛ "	2¾ "
24	3 "	4⅝ "	4⅞ "	2¼ "	2½ "	3⅛ "

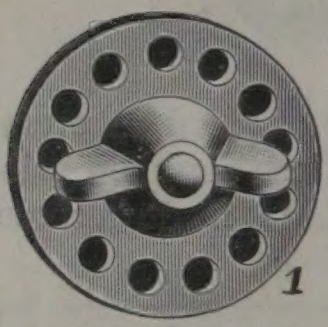
No. 20 is the size generally purchased for family use; No. 22 stands higher from the table and has a larger hopper; No. 24 is extra large and heavy.

Each chopper is packed in a paste-board box.

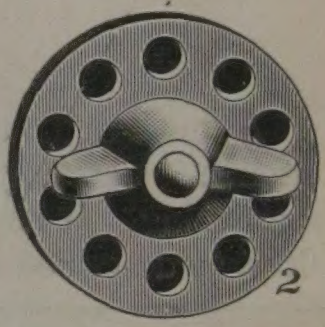
Steel Cutters

that cannot break

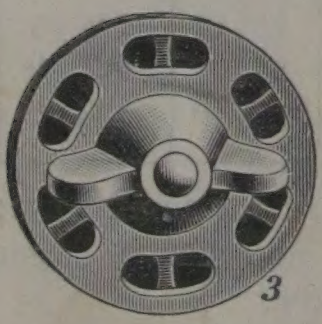
A point in favor of Sargent's Gem Food Chopper is the fact that the cutters are made of steel and cannot break. There are four cutters with each machine, for coarse, medium and fine chopping, and for pulverizing. They chop in pieces of uniform size—do not mash, tear, squeeze or grind the various substances. The Gem is a well-built machine, intended for kitchen use day in and day out



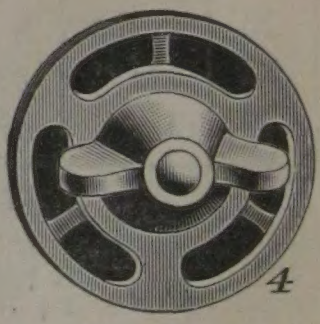
Cutter No. 1
For Pulverizing



Cutter No. 2
Fine



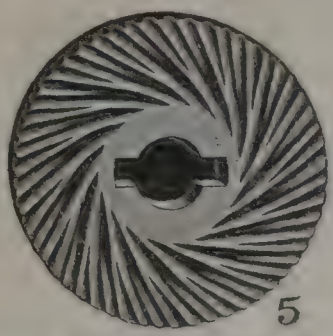
Cutter No. 3
Medium



Cutter No. 4
Coarse

Nut Butter

Can be easily made by using the special cutter which is furnished with every Gem Chopper Nos. 20 and 22. This additional feature makes the Gem more valuable to housekeepers.

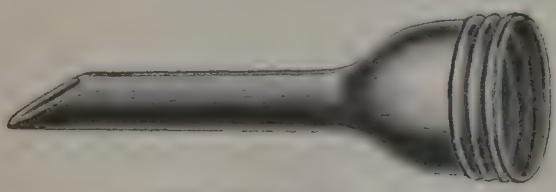


Nut Butter Cutter for Nos. 20 and 22
Showing Face

This furnished without additional cost.

Sausage Stuffer

All of the Nos. 22 and 24 Gem Choppers are made so that the stuffer attachment can be screwed on and the Gem used for stuffing sausages.



Stuffer Attachment
Made to Fit Nos. 22 and 24

Furnished at a slight additional cost.

Suggestions by Janet McKenzie Hill

Editor of *Boston Cooking School Magazine*
Contributor, on Culinary Topics, to the *Ladies' Home Journal* and other periodicals

"Left-overs" Transformed into Tid-bits

"Left-overs" transformed into appetizing tid-bits belong distinctively to the dainty home table. A few bits of cold meat, with appropriate additions of inexpensive materials properly treated and flavored, give an air of elegance and a touch of refinement to an otherwise plain table. In food, as elsewhere, appearances count, and the final appearance of the dish itself has much to do with its digestibility.

"The Flower of Cookery"

The process of warming over cold meats has been called "the flower of cookery;" the digestibility of meat once cooked to tenderness depends upon its being simply reheated (not cooked over), as a second cooking toughens the fibers. The ease with which cooked meats can be reheated depends largely upon the size of the pieces into which the product is divided. It would seem then that a means of quickly dividing meats uniformly into pieces of such size as various dishes of the cuisine calls for, would be that which is required in all successful meat cookery.

The Gem is Indispensable

To meet this demand Sargent's Gem Food Chopper has been devised, and the clean cut pieces of uniform size into which not only meat, but vegetables, fruit, cheese, nuts, and other substances may be quickly and easily separated, renders it one of the indispensable articles in the kitchen outfit of every economical housewife.

Getting the Most Out of Meat

Meat, either cooked or uncooked, in order to be of use in the economy of the human system needs to be broken up; tender meat falls apart readily when it comes in contact with the teeth, and thus is easily acted upon by the digestive fluids. But there is only a small portion of really tender meat in a side of beef or mutton, and the price of this puts it beyond the reach of daily consumption in the majority of families, and yet less tender meat, richer in nutritive qualities and much less expensive, if it be properly Gem-Chopped may be easily digested and assimilated.

Janet McKenzie Hill's Recipes

Many of the following recipes have been especially prepared for this book by Janet McKenzie Hill, a well-known authority on culinary subjects and editor of the *Boston Cooking School Magazine*, also a regular contributor to the *Ladies' Home Journal.*

Other Proven Recipes

The recipes from the *Kohinoor* and *Ladies' Aid Cook Book* have been especially selected from the proven recipes which appear therein.

My Own Recipes

A number of blank pages have been left in this book so that you can write or paste in other recipes which you know to be worth using. As you add these recipes from time to time, the book will become more and more valuable.

No. 1, Soup Stock

The material for the stock is usually at hand in the shape of a few bits of brown fat, the gristle and stringy pieces left from the carefully trimmed pieces of meat, and in the bones from which the meat has been taken. Bones and gristle of themselves do not add value to the soup stock, but the meat juice formerly cooked into these and which a process of slow cooking releases, is what is sought for. These give a flavor which may be heightened and modified to suit the taste, by the addition of a few bits of raw meat that may be at hand (the trimmings from chops, the flank ends of steak, etc.), and certain vegetables and herbs, either uncooked or sautéd in hot fat. The proportions are: Water to cover the ingredients and a tablespoonful of coarse Gem-Chopped vegetables of several kinds to a quart of liquid; seeds, as celery, a piece of bay leaf, a red pepper pod, horseradish root and mushroom parings are added at discretion. After simmering two hours or more the liquid is drained off, and when time allows, cooled and freed from fat, when it is ready for use.—Janet McKenzie Hill.

No. 2, Beef Soup Stock

Shank of beef
Butter

Take a shank of beef and Gem-Chop (Cutter No. 1); take out the marrow and with a piece of butter put into a kettle; set over the fire and when hot add the meat and cook until brown; then add the bones and sufficient hot water to cover it; boil four hours; strain and set away to cool.—From The Kohinoor.

No. 3, Brown Soup

Soup bone
2 pounds beef
1 pint flour
6 eggs
4 lemons

Put on your soup bone early in the morning. Gem-Chop two pounds of beef very fine, flavor with onion, salt and pepper and make into small balls and fry; put them into the soup (after seasoning the soup to your taste), add one pint of browned flour. Have in the tureen six hard-boiled eggs, cut up; four lemons, sliced; pour the soup over these and serve.—From The Kohinoor.

No. 4, Beef and Sago Soup

2 pounds lean beef 1-2 cup sago Yolks of 3 eggs

Two pounds lean beef, Gem-Chopped (Cutter No. 4), two quarts of water, one-half cup sago, soaked soft in a little water, yolks of three eggs, salt to taste; stew the beef till it falls to pieces, strain, salt the liquid and stir in the sago; simmer gently one hour, stirring often; add the beaten yolks, boil up once and serve.—From THE KOHINOOR.

No. 5, Victoria Soup

1 pound knuckle of veal 1 onion 1 blade of mace 1-2 pound pearl barley 1 carrot 1 quart of milk

Gem-Chop the veal with the onion and carrot, put in kettle with one quart of water or enough to cover, and skim and let simmer for one hour; when nearly done add the barley, previously soaked in a little water. Boil gently one and a half hours after the barley has been put in, adding water now and then as it simmers down; lastly, add one quart of milk, boil up once and serve. Other spices may be used. Thicken a little with two tablespoonfuls of flour, if liked.—LADIES' AID COOK BOOK.

No. 6, Clam Soup

2 dozen clams Milk

For family of six take two dozen clams, wash thoroughly with brush, put water enough on so as to cover the clams, let cook until shells open, then remove shells and clams, add milk, salt and pepper to the water in which the clams have cooked. Gem-Chop the clams, restore them to the liquor, and let it all boil until tender; butter to taste.—LADIES' AID COOK BOOK.

No. 7, Tomato Fish Chowder

2 slices pork 1-2 can tomatoes 4 pounds fish 1 quart potatoes 1 quart milk A dozen crackers

Gem-Chop fine two slices of pork and fry; add a can of tomatoes and cook slowly for an hour; then put in Gem-Chopped fish and potatoes in layers; shake a little pepper and flour with each layer; when the potatoes are nearly done add a quart of milk and one dozen crackers, split; take the crackers up separately; if the pork does not relish, add a little salt; this requires four pounds of fish and a quart bowl of potatoes.—From THE KOHINOOR.

No. 8, Clam Chowder

25 clams
1-2 pound salt pork
6 potatoes
4 small onions
2 carrots
1 pint-can tomatoes
2 quarts milk

Cut the pork into thin slices and fry the grease out; Gem-Chop the vegetables fine; take the scraps of pork out of the frying pan and pour the grease into a kettle that will hold at least one gallon; pour the Gem-Chopped vegetables into the kettle and cover well with water, add the juice of the clams; cook two and one-half hours, keeping the vegetables well covered with water all the time; Gem-Chop the clams and pork scraps together and add them to the vegetables fifteen minutes before serving; the last thing add two quarts of milk and let it just come to the boiling point; salt, pepper and summer savory to suit the taste.—LADIES' AID COOK BOOK.

No. 9, New England Clam Chowder

1-4 pound fat pork
6 potatoes
2 onions
1 quart clams
1 quart milk

One-fourth pound of fine clear fat pork, Gem-Chopped and fried; six potatoes, peel and cut into small pieces; two onions, sliced; put potatoes and onions into a deep iron pot with the pork; add a little hot water and the liquor from one quart of clams; Gem-Chop the clams and add them to the pot; cook until potatoes are done; add pepper and salt to taste; when cooked, just before removing from the fire, add one quart sweet milk and a few sprigs of parsley.—From THE KOHINOOR.

No. 10, Long Island Clam Chowder

25 clams
2 onions
1 quart potatoes
8 crackers
2 slices pork

Twenty-five clams, Gem-Chopped, two onions sliced, one quart of potatoes sliced very thin, eight crackers broken, two slices fat pork Gem-Chopped. Fry the pork very crisp and add a piece of butter size of an egg, then add clams, onions, potatoes and crackers, a few at a time, with a little salt and pepper until they are all in; cover with water and the clam juice and boil slowly until potatoes are well done, then add another quart of hot water and it is ready for use.

—LADIES' AID COOK BOOK.

No. 11, Scalloped Clams

12 clams
Potatoes
Bread crumbs
Onion

Twelve Gem-Chopped clams. Put in well buttered dish alternate layers of clams, sliced raw potatoes and bread crumbs. Season each layer of clams with a little onion, salt, pepper and butter. Put layer of crumbs on top, pour on liquor from clams, fill dish with milk and bake two hours.—LADIES' AID COOK BOOK.

No. 12, Clam Fritters

12 clams
1 pint milk
4 eggs

Twelve clams, Gem-Chopped fine; one pint milk, four eggs. Add the liquor from the clams to the milk; beat up the eggs and add, with salt and pepper, enough flour for a thin batter; lastly add the Gem-Chopped clams; fry in hot lard, trying a little first to see if fat and batter are right; a tablespoon makes a fritter of moderate size; fry quickly and serve hot.—LADIES' AID COOK BOOK.

No. 13, Oyster Fritters

Oysters
Eggs
Milk

Drain oysters thoroughly, Gem-Chop fine, season with pepper and salt; make a batter of eggs, milk and flour, stir the Gem-Chopped oysters into this and fry in hot lard.—LADIES' AID COOK BOOK.

No. 14, Fish Croquettes

Take cold fish of any kind, separate from the bone, Gem-Chop fine, add a little seasoning, an egg, a very little milk and a teaspoonful of flour; brush with egg, roll with bread crumbs and fry brown in hot lard.

—From THE KOHINOOR.

No. 15, Salmon Croquettes

1 pound cooked salmon
1 cup cream
2 tablespoonfuls butter
1 tablespoonful flour
3 eggs
1 pint cracker crumbs

One pound of cooked salmon, one cup cream, two tablespoonfuls butter, one tablespoonful flour, three eggs, pepper and salt. Gem-Chop salmon fine; mix flour and butter together; let cream come to boil and stir in one well beaten egg and remove from the fire; when cold make in croquettes; dip in beaten egg, roll in Gem-Chopped crackers and fry.—From THE KOHINOOR.

No. 16, Salmon Loaf

1 can salmon
Cracker crumbs
2 tablespoons butter
2½ tablespoons flour
1½ pints milk

One can salmon Gem-Chopped fine; grease a baking dish, put in a thin layer of Gem-Chopped crackers, then a layer of the salmon, then a layer of the dressing and so on until you have two layers of each, with a dressing on top; then take a cup of fine Gem-Chopped crackers and sprinkle over top. Salt to taste; bake one and one-half hours.

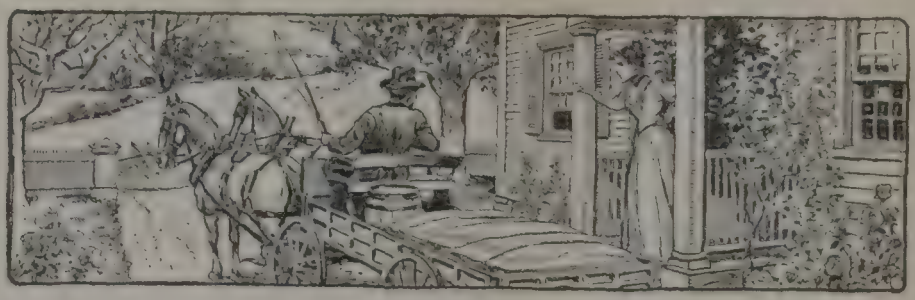
Dressing.

Melt two good tablespoonfuls butter, stir into it two and one-half tablespoonfuls of flour, then add one and one-half pints of milk, boil until thick.—LADIES' AID COOK BOOK.

No. 17, Salmon Puffs

1 pound canned salmon
1 tablespoonful butter
1-2 cup bread crumbs
1 tablespoonful lemon juice
3 eggs

Remove the skin and bones from a pound of canned salmon; Gem-Chop the fish fine and add to it a tablespoonful of melted butter and half a cup of bread crumbs; salt and pepper, also a tablespoonful of lemon juice and three well-beaten eggs; mix well and put in cups; set the cups at once in a pan of hot water, the water coming to within an inch or so of the top of the cups; bake for half an hour in a hot oven; turn out and cover with egg sauce.—From THE KOHINOOR.



Don't forget the food chopper, Charlie—Sargent's Gem is what I want, and I'll need it in the morning.

My Own Recipes

½ cup lard
½ " butter
1 " sugar
2 eggs
4 " [illegible]
½ " [illegible]
1 " [illegible]
½ " [illegible]
2 cups flour
2 " oatmeal
1 " [illegible]
sift salt [illegible] spice
[illegible] flour.

No. 18, Deviled Lobster

1 lobster 2 tablespoons vinegar 1 tablespoon butter

Extract the meat from a boiled lobster, Gem-Chop fine, season high with ground mustard, salt and pepper; stir well until mixed, put it into a porcelain sauce pan, cover with just enough water to keep it from burning, let it boil up once, then stir in two tablespoonfuls of vinegar and a tablespoonful of butter; let it boil up once and serve.

—Ladies' Aid Cook Book.

No. 19, Deviled Clams

1-2 pound suet 1 pound beef 1 quart clams 2 onions 2 tablespoons tomatoes

Gem-Chop fine half pound suet, one pound beef off the round, one quart of clams, two onions. Fry out the suet, add the onions; when nicely browned put in the meat, then the clams and two tablespoonfuls of canned tomatoes; season to taste, salt, pepper and thyme; when thoroughly cooked fill clam shells with this mixture, over which sprinkle Gem-Chopped toast crumbs; return to the oven to brown.—From The Kohinoor.

No. 20, Fish Balls

1 cup salt fish 2 cups potatoes 1 egg

Take a cupful of salt fish Gem-Chopped fine, and two cupfuls of potatoes peeled and cut fine, boil together; when the potatoes are done, mash, add one egg, a small piece of butter, then make into balls.

—From The Kohinoor.

No. 21, Cod-Fish Balls

1 pound codfish 12 potatoes Butter Milk Crackers

Twelve potatoes, one pound of Gem-Chopped codfish; freshen the fish over night, or boil it up and pour off the water until it is fresh enough; mash the potatoes and fish together; add butter and milk until the proper consistency to mould nicely with the hands into small balls; roll in flour or Gem-Chopped crackers and fry in hot lard or butter until a nice brown.—Ladies' Aid Cook Book.

Help the help. Explain the working of Sargent's Gem Food Chopper to the cook; she will appreciate it.

No. 22, Supreme of Halibut

1 pound halibut
4 eggs
1 pint cream
1 teaspoonful salt

Remove skin and bone from about a pound of halibut, then Gem-Chop the fish twice. Use Cutter No. 1. There should be one cup, or half a pound, of the Gem-Chopped fish. Add a teaspoonful of salt and a dash of white pepper or paprika, then, one at a time, beat in four eggs, beating the mixture smooth between each addition, then beat in gradually one pint of cream. Turn the mixture into buttered timbale-molds, individual size, or one large mold holding three pints, set on a fold of paper in a dish of hot water and cook in the oven until the centre is firm. It will take fifteen or twenty minutes to cook in the small moulds, an hour or more in the large mould. Serve with any fish sauce.—JANET MCKENZIE HILL.

No. 23, Halibut Cutlets

1 solid pound raw halibut
1-2 cup butter
1 teaspoonful salt
1-2 teaspoonful white pepper

Gem-Chop one solid pound of raw halibut, using Cutter No. 1 or 2. Cream half a cup of butter and to it add, gradually, the Gem-Chopped fish; season with a teaspoonful of salt and a half a teaspoonful of white pepper; set on ice, or in a cold place, to become firm, then form into cutlets, egg-and-bread crumb and fry in deep fat about four minutes. As the fish is uncooked the fat should be less hot than to fry croquettes and other cooked preparations. Serve with a rich tomato sauce.

—JANET MCKENZIE HILL.

No. 24, Roast Turkey

Gem-Chop two pounds of fresh pork, the liver of the turkey and one-fourth a pound of crackers or stale bread (use Cutter No 1); season with pepper and salt and a teaspoonful of poultry seasoning; mix throughly and press into the crop of a cleaned and washed turkey; truss the turkey into a neat and compact shape and cover the breast with a strip of salt pork. Bake a ten pound turkey from three to four hours, basting with the dripping in the pan, to which a little boiling water has been added.

—Janet McKenzie Hill.

No. 25, Roast Turkey, Country Style

After a fine, plump turkey has been nicely dressed wipe it dry, both inside and outside; make a dressing of Gem-Chopped bread crumbs (use stale bread) and mashed potato, about one-third potato and two-thirds bread crumbs; season with salt, pepper, sage and summer savory to taste; fill the turkey with this and sew up the openings; pour one pint of hot water in the dripping pan, and be careful to add more water as it cooks away, or the gravy will be spoiled; roast in a hot, steady oven until the turkey is done; when done it should be a beautiful crisp golden brown; unless the covered roasting pan is used frequent basting is necessary; when done, if the gravy in the pan is not thick enough, add a little flour, some seasoning, if necessary, and the giblets, which should be boiled and Gem-Chopped.—Ladies' Aid Cook Book.

No. 26, Roast Turkey, Oyster Dressing

Select a young turkey, twelve to fifteen pounds, draw it nicely and rinse it out with several waters; make a dressing of one quart of Gem-Chopped bread crumbs (use stale bread), one egg, two tablespoonfuls butter, one teaspoonful sage, one pint of oysters, Gem-Chopped fine, and mix all together; stuff body and breast with the dressing, sew up, tie the legs and wings to body, rub it over with butter, salt and pepper, put in dripping pan, pour on a cup of boiling water, set in oven, baste often; when done serve with cranberry sauce.—Ladies' Aid Cook Book.

All these—meats, vegetables, fruits, crackers—and more, can be chopped with Sargent's Gem Food Chopper. You need it for making many attractive and delicious dishes that will be appreciated by the whole family.

My Own Recipes

No. 27, Mock Duck

Prepare dressing as for turkey, and after pounding a round steak spread dressing over it; sprinkle with salt, pepper and a little butter, lap over the ends, roll steak tightly and tie closely; spread butter over steak after tying; lay steak on a rack in bake pan, baking as a turkey or duck, basting often; a half hour in brisk oven will bake; pour gravy over it and serve hot.—LADIES' AID COOK BOOK.

No. 28, Creamed Chicken

1 chicken
1 ounce butter
1 teaspoonful salt
1-2 pint cream
Yolks of 3 eggs

Gem-chop chicken (Cutter No. 4); cook five minutes in boiling water, then plunge in cold water; put in saucepan one ounce of butter, one teaspoonful of salt, a little pepper; let cook ten minutes, then add half pint of boiling water; cook until tender; take out on hot platter, skim the fat from half pint of the broth; mix a half pint of cream with the well beaten yolks of three eggs, and add this to the broth; cook ten minutes but do not boil; pour over the chicken; garnish with toast.—From THE KOHINOOR.

No. 29, Hamburg Steak

With Boiled Tomatoes and Macaroni

1½ pounds round steak
1-2 green pepper
1 tablespoonful butter
1½ teaspoonfuls salt
Few drops onion juice

2 tablespoonfuls butter
Parsley

Gem-Chop a pound and a half of round steak (top of the round preferred). Sauté half a green pepper, Gem-Chopped fine, in a tablespoonful of butter; add this to the meat with a teaspoonful and a half of salt and a few drops of onion juice. Press into a compact oval shape about an inch and a half thick, keeping the edges and centre of equal thickness. Brush a broiler generously with bacon fat or dripping, and put in the meat carefully. Cook each side one minute, holding close to a brisk fire, then five or six minutes at a little distance, turning each ten seconds. Turn from the broiler on to a hot platter and spread with two tablespoonfuls of butter, creamed with a little fine Gem-Chopped parsley. Surround with macaroni in cream sauce and broiled tomatoes (Recipes Nos. 108 and 112).—JANET MCKENZIE HILL.

No. 30, Beef-and-Rice Croquettes

1 cup raw beef, Gem-Chopped
1-3 cup rice
1-2 teaspoonful pepper
Dash of cayenne
1 cabbage

Mix one cup (half a pound) of raw beef from the top of the round, Gem-Chopped (Cutter No. 1 or 2), with one-third a cup of washed rice; add half a teaspoonful of pepper and a dash of cayenne. Cook a cabbage in boiling salted water two or three minutes, so that the leaves may be pliable and removed from the head in perfect condition. Remove the leaves, one by one, and in each wrap a rounding teaspoonful of the beef and rice. Lay the croquettes in a baking-dish, pour over them a tomato sauce, cover the dish, and bake one hour in a moderate oven. Serve arranged on a dish with the tomato sauce poured around them. If the sauce becomes too thick in cooking, dilute with stock or water.—JANET MCKENZIE HILL.

No. 31, Beefsteak Loaf

2 pounds round steak
1 egg
1 cup bread crumbs
1-2 cup milk
2 teaspoons salt
Pork

Take two pounds round steak Gem-Chopped fine, one egg, one teacup of bread crumbs, one-half teacup of sweet milk, a little pepper, two teaspoonfuls salt, knead into a loaf and bake two hours; put a little pork around the loaf after it is in baking dish.—LADIES' AID COOK BOOK.

No. 32, Beef Loaf

After seasoning with pepper and salt, form finely Gem-Chopped beef into a loaf and cover the top with slices of salt pork; bake in a good oven; about half an hour before done remove the pork from the top of loaf to allow meat to brown; serve with a thickened gravy.—From THE KOHINOOR.

No. 33, Beef Loaf

1½ pounds beef
1-2 cup butter
2 cups cracker crumbs

One and one-half pounds of Gem-Chopped beef, one-half cup of butter, two cups Gem-Chopped crackers, one cup boiling water, pepper and salt to taste; bake in a moderate oven one and one-half hours; baste frequently.
—LADIES' AID COOK BOOK.

No. 34, Cannelon of Beef

2 pounds round steak
Nutmeg
1 tablespoonful Worcestershire sauce
1 teaspoonful salt
1 egg
1-2 cup bread

Gem-Chop two pounds of steak from the top of the round (use Cutter No. 1); add a grating of nutmeg, a tablespoonful of Worcestershire sauce, a teaspoonful or more of salt, a few grains of pepper, a beaten egg; add also half a cup of bread, crust removed, softened in cold water and wrung dry in a cloth; mix all thoroughly and shape into a roll. Bake about half an hour, basting often with salt pork or bacon fat, melted in hot water.—JANET MCKENZIE HILL.

No. 35, Cannelon of Beef

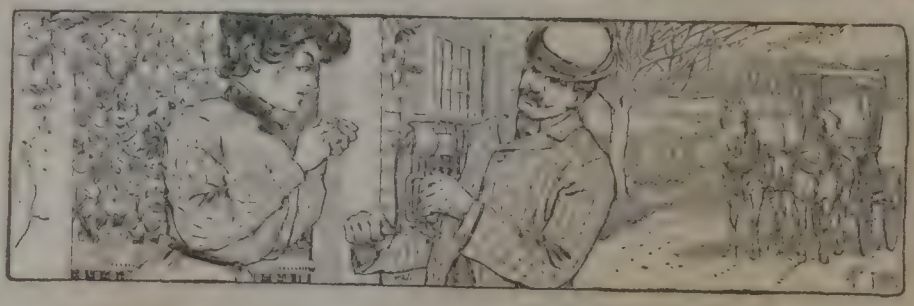
1 pound beef
Yolk of 1 egg
1 tablespoon butter
1 tablespoon bread crumbs
1 teaspoon lemon juice
1 teaspoon salt

Mix together one pound of uncooked beef, Gem-Chopped fine, yolk of one egg, one tablespoonful of butter, one of bread crumbs, one teaspoonful of lemon juice, one of salt, and a small amount of black pepper; then form into a roll, wrap in greased paper, put in a baking pan and bake in a quick oven thirty minutes, basting twice with melted butter; when done remove the paper, place the roll in the centre of a hot dish, and turn over it brown sauce (Recipe No. 123).—LADIES' AID COOK BOOK.

No. 36, Spiced Beef

2 pounds beef
4 eggs
8 butter crackers
1 teaspoonful salt
1-2 teaspoonful pepper
1-4 nutmeg

Two pounds raw round steak, Gem-Chopped fine; four eggs, eight butter crackers, pulverized with the Gem, one teaspoonful salt, half teaspoonful pepper, quarter of a nutmeg; mix and form in long roll; bake with bits of butter on top; to be sliced when cold.—From THE KOHINOOR.



Yes, give me one, it is just what I have been wanting; four steel cutters for chopping and also a cutter for making nut butter. Chops everything, doesn't it?

My Own Recipes

No. 37, Pressed Beef

Boil until tender a beef shank, Gem-Chop fine, and season highly with salt, pepper or any other seasoning you prefer; boil down liquor and pour over meat; press in mold and when cold cut in slices.

—LADIES' AID COOK BOOK.

No. 38, Toad in a Hole

1 pound round steak
1 pint milk
1 cup flour
1 egg

One pound round steak, one pint sweet milk, one cup flour, one egg, salt and pepper; Gem-Chop steak; beat egg very light, then add milk and pour on the flour gradually, beating smooth; butter a two-quart dish, put the meat in dish and season well, and over it pour the batter; bake an hour in a moderate oven; serve hot.—LADIES' AID COOK BOOK.

No. 39, Meat Pie

Gem-Chop pieces of beef, veal or lamb, or all three, and make a layer in the bottom of baking dish with thin slices of tomatoes, a very little onion; season nicely; add bits of butter and Gem-Chopped crackers; repeat this until dish is nearly full, then pour a cup of water into it and cover with a crust made of one pint of flour, into which you have sifted four tea-spoons of baking powder, butter size of egg and sufficient water.

—LADIES' AID COOK BOOK.

No. 40, Chopped Veal Cutlets

1 pound veal
1-3 teacup blanched almonds
1 scant teaspoonful salt
Pepper, onion juice and parsley

Gem-Chop enough raw veal, using Cutter No. 1, to make one pint. It will take one pound of solid meat. Gem-Chop with the meat one-third a cup of blanched almonds. To the meat and almonds add a scant teaspoonful of salt, a little pepper, onion juice and chopped parsley, if at hand; mix the ingredients thoroughly, then form into cutlet shapes, egg-and-bread crumb and fry in deep fat seven or eight minutes. Drain on soft paper and serve with tomato sauce (Recipe No. 116).

—JANET MCKENZIE HILL.

No. 41, Chartreuse of Veal

2 pounds uncooked veal
3 ounces fat salt pork or cooked ham
1-3 cup tomato purée
2 eggs
1 cup cooked chicken
1-2 tablespoonful salt
1-2 teaspoonful pepper
2 tablespoonfuls butter
1-2 cup bread crumbs

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2 tablespoonfuls butter
2 tablespoonfuls flour
1-4 teaspoonful salt
3-4 cup stock, milk or tomato purée

Gem-Chop two pounds of uncooked veal and about three ounces of fat salt pork, or cooked ham, using Cutter No. 1. Add half a tablespoonful of salt, half a teaspoonful of pepper, one-third a cup of tomato purée, two well beaten eggs, two tablespoonfuls of melted butter and half a cup of Gem-Chopped bread crumbs (Cutter No. 1); mix thoroughly and use to line a well-buttered melon-mold. In the centre of the mold put a cup of cooked chicken, Gem-Chopped fine with Cutter No. 1, and mixed with a sauce made of two tablespoonfuls, each, of butter and flour, one-fourth a teaspoonful of salt, a dash of pepper and three-fourths a cup of stock, milk, or tomato purée; cover with more of the uncooked mixture and steam between two and three hours. Serve hot surrounded with buttered string beans.—JANET MCKENZIE HILL.

No. 42, Stuffed Flank of Veal

Flank of veal
1½ pounds lean fresh pork
1½ cups bread
2 eggs
Mushroom or tomato catsup
Spiced sweet herbs or grated onion

In cutting the flank, include part of the breast, to make when boned a rectangular piece of meat, freed of all gristle and bones. Have ready, Gem-Chopped with Cutter No. 1, about a pound and a half of fresh pork, largely lean; mix with this a cup and a half of Gem-Chopped stale bread and two beaten eggs; salt and pepper to taste; also, for flavoring, mushroom or tomato catsup, spiced sweet herbs or grated onion. When thoroughly mixed, spread this upon the veal, then roll closely and tie in a cloth; let the string pass around the roll several times and tie the ends securely. Put in a kettle of water, on the top of the bones, add a few vegetables and let boil ten or fifteen minutes; then simmer until the meat is tender. Cool in the broth. Serve cold.—JANET MCKENZIE HILL.

No. 43, Veal Loaf

3½ pounds veal
7 crackers
2 eggs
2 slices fat pork
Yolk of 1 egg

Three and a half pounds veal Gem-Chopped very fine, seven crackers, pulverized with the Gem, two eggs, two slices corned pork (very fat), form into a loaf and put the yolk of one egg, powdered crackers and a little salt and pepper on top of it; bake until done, basting frequently.—From THE KOHINOOR.

No. 44, Veal Loaf

2 pounds veal
2 cups bread crumbs
2 eggs
1 tablespoon salt and pepper
Sage
Butter

Two pounds of veal, Gem-Chopped fine; two cups bread crumbs, two eggs, one even tablespoonful of salt and pepper mixed; sage to taste; a little butter; bake about one hour; slice quite thin; the secret of having it slice off thin without breaking is pressing it down firmly in the dish before baking.—LADIES' AID COOK BOOK.

No. 45, Veal Loaf

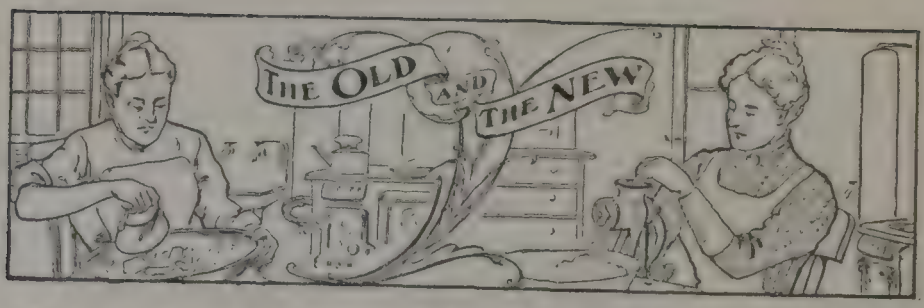
2 pounds veal
1-4 pound salt pork
4 eggs
Butter

Two pounds Gem-Chopped veal, one-fourth pound salt pork, four boiled eggs; slice eggs over bottom of greased pan, then a layer of meat, and alternate layers of egg and meat, properly seasoned, until it is all used; shave butter over top, nearly cover with water; tie double paper over, bake one hour; remove paper, put plate with weight on and bake one hour more; if it be eaten cold leave weight on until cold.—LADIES' AID COOK BOOK.

No. 46, Veal Sausage

1 pound veal
1-4 pound kidney suet
2 eggs
1-4 cup cracker crumbs
2 tablespoonfuls thick cream

Gem-Chop one pound of veal and one-fourth a pound of kidney suet, using Cutter No. 1; add two beaten eggs, one-fourth a cup of Gem-Chopped crackers (use Cutter No. 2), two tablespoonfuls of thick cream and salt, pepper and nutmeg to taste; roll with the hand into firm sausage shapes, then roll in Gem-Chopped crackers. Melt two or three tablespoonfuls of butter in an agate pan, lay in the sausage, sprinkle with melted butter and Gem-Chopped crackers and bake about an hour. Serve on a bed of spinach á la creme (Recipe No. 110). Garnish with bread croutons.—JANET MCKENZIE HILL.



The old way of chopping is hard work, the new way—Gem-Chopping—is easy. You can use the Gem for everything.

No. 47, Sausages

Lean pork
Fat pork
Salt
Pepper
Powdered sage

Gem-Chop equal weights of lean and fat pork (Cutter No. 1). Season to taste with salt and pepper and powdered sage. A teaspoonful of salt, half a teaspoonful of pepper and one and a half teaspoonfuls of sage for each pound of meat would be a fair proportion for many. Mix the ingredients thoroughly, and with the sausage stuffer attachment force the mixture into the prepared skins; twist the skins at equal distances to make divisions in the sausage. If the skins be not at hand, press the meat into cotton bags made for the purpose. Sausages are good when cooked in baked beans in the place of salt pork.—JANET MCKENZIE HILL.

No. 48, Sausages with Apple Sauce

Prick the skin of the sausage many times, then let simmer in a frying-pan fifteen minutes, drain and brown in the oven. Make a syrup of one cup, each, of sugar and water, and in it cook pared apples, sliced, a few at a time, to preserve the shape. Serve the sausage on the apples.

—JANET MCKENZIE HILL.

No. 49, Réchauffé of Wild or Domestic Duck

1 cup duck meat, Gem-Chopped
1-2 cup gravy left from roast duck
2 tablespoonfuls tomato catsup
1-4 cup grape or currant jelly
2 tablespoonfuls butter
1 level teaspoonful corn-starch
1-4 teaspoonful salt
Dash of pepper
6 or 8 olives

Heat half a cup of gravy, left from the roast duck, two tablespoonfuls of tomato catsup, and one-fourth a cup of grape or currant jelly; cream two tablespoonfuls of butter with a level teaspoonful of corn-starch; add one-fourth a teaspoonful of salt and a dash of pepper and stir into the hot liquid: let boil once, then simmer gently five minutes; add six or eight olives, stoned and cut in slices, and a cup of Gem-Chopped meat from the bones of the duck (use Cutter No. 4); let heat without cooking five or six minutes, then serve.

—Janet McKenzie Hill.

No. 50, Chartreuse of Chicken or Veal

2 cups chopped cooked chicken or veal
1-2 cup lean ham
1-2 cup bread crumbs
1 tablespoonful chopped parsley
Juice of one-half lemon
2 tablespoonfuls capers
1 cucumber pickle
2 eggs
1 cup soup stock
Salt and paprika

Gem-Chop enough cooked chicken or veal to fill a cup twice; add half a cup of lean ham Gem-Chopped, and half a cup of Gem-Chopped bread taken from the centre of a stale loaf, a tablespoonful of Gem-Chopped parsley, juice of half a lemon, two tablespoonfuls of capers, and a cucumber pickle, Gem-Chopped fine, salt and paprika to taste, two eggs beaten until well mixed and about a cup of well-seasoned and flavored soup stock. When well mixed, press the mixture into a well-buttered melon mold, leaving an open space at the top, as the mixture will rise in cooking. Poach, resting on a heavy fold of paper, in a pan of water, in the oven; or steam in a kettle. Cook nearly one hour, then turn from the mold and surround with hot string beans or peas, cooked and dressed with salt, pepper and butter. To serve cold cut in thin slices.

—Janet McKenzie Hill.

It doesn't cost much and I am going to have a Sargent's Gem Food Chopper. It is so useful that I won't do without it any longer.

My Own Recipes

No. 51, Salpicon of Chicken in Rice Croustades

1 cup rice
1-2 cup tomato purée
3 cups chicken broth
1-2 teaspoonful salt
3 tablespoonfuls butter
Cooked chicken

Let a cup of rice boil in a quart of cold water five minutes; drain on a sieve, and rinse thoroughly with cold water. Return to the sauce-pan with half a cup of tomato purée, three cups of chicken broth, half a teaspoonful of salt, and three tablespoonfuls of butter. When the mixture reaches the boiling point, set over hot water, cover, and let cook until the rice is tender and the liquid mostly absorbed. Then pack into well-buttered dariole molds, and set aside to cool. Turn from the molds, roll in flour, then in egg and bread crumbs; with a knife or small cutter make an incision about a quarter an inch deep in each croustade, leaving a rim about one-fourth an inch wide. Fry to a golden-brown in deep fat, then remove the tops, scoop out the centres, and fill with cooked chicken, Gem-Chopped in small pieces (use Cutter No. 3 or 4) and reheated in a sauce made of equal parts of cream and chicken broth thickened with flour cooked in butter. Cover the top of the croustades with the whites of two eggs beaten until stiff, and set into the oven to brown lightly.—JANET MCKENZIE HILL.

No. 52, Creamed Chicken, Potatoes and Peppers

(A Favorite Chafing-Dish Recipe)

1-2 a green pepper
3 tablespoonfuls butter
3 tablespoonfuls flour
1-2 teaspoonful salt
1 cup chicken stock
1-2 cup cream
1 cup chicken, Gem-Chopped
1-2 cup cold cooked potatoes

Gem-Chop half a green pepper, using Cutter No. 3. Sauté in three tablespoonfuls of butter five or six minutes, and add three tablespoonfuls of flour and half a teaspoonful of salt; when frothy add gradually a cup of chicken stock and half a cup of cream, and stir until smooth and at the boiling point, then set over hot water, and heat in the sauce one cup of chicken and half a cup of cold cooked potatoes, both cut in small pieces. Gem-Chop (Cutter No. 4) the chicken, but cut the potatoes with a knife.—JANET MCKENZIE HILL.

No. 53, Chicken or Turkey Souffle

1 tablespoonful butter
1 tablespoonful flour
1-4 teaspoonful salt
Dash of pepper
1 cup milk
1-4 cup bread crumbs
1 cup cold chicken or turkey, Gem-Chopped
1 teaspoonful parsley
Onion juice
2 eggs

Melt one tablespoonful of butter, and add one tablespoonful of flour, one-fourth a teaspoonful of salt and a dash of pepper; cook till frothy, then add one cup of milk gradually; when the sauce boils add one-fourth a cup of Gem-Chopped stale bread and cook two minutes; then add one cup of cold chicken or turkey, Gem-Chopped (Cutter No. 2), a teaspoonful of parsley, chopped very fine, a few drops of onion juice and the yolks of two eggs, well beaten; then fold in the whites of two eggs beaten until dry. Bake in a buttered dish set in a pan of hot water, until well puffed up and slightly browned, about twenty minutes. Serve at once with tomato sauce (Recipe No. 116) or Bechamel sauce (Recipe No. 119).

—Janet McKenzie Hill.

No. 54, Hashed Chicken on Toast, Poached Eggs

Remove the bits of meat from a cold roast or boiled fowl and Gem-Chop them (Cutter No. 2). Reheat one cup of meat in a cup of sauce; use chicken liquor or tomato purée in making the sauce. Flavor the sauce with a little celery salt. Spread the mixture on rounds of toasted bread, and dispose a carefully poached egg above the chicken on each slice. Garnish the dish with celery plumes. Serve very hot.—Janet McKenzie Hill.

No. 55, Pressed Chicken

2 to 4 pounds chicken
1 onion
6 cloves
1-2 teaspoon celery seed
1 box gelatine
1 lemon
Hard boiled eggs
Parsley

Clean two to four pounds of chicken, cover with boiling water, simmer gently until tender; remove chicken and add to the liquor in which they were boiled one onion, six cloves, one-half teaspoonful of celery seed, and reduce the liquor to three pints; add one box of gelatine that has been soaked in one-half cup of cold water for fifteen minutes, add juice of one lemon and strain; boil five minutes, stand aside until slightly cool and strain; season with salt and pepper; Gem-Chop the chicken; arrange over the bottom of a mold thin slices of hard boiled eggs, then a layer of chicken, a sprinkling of parsley, another of egg, and so continue until the mold is full; pour over all just enough jelly mixture to cover chicken, and stand in refrigerator over night.

—Ladies' Aid Cook Book.

No. 56, Jellied Chicken

Eggs
Chicken
Celery salt
Butter
Gelatine

Line a pint bowl with slices of hard boiled eggs; fill with Gem-Chopped chicken that has been seasoned with salt, white pepper, celery salt and melted butter; pour over it one cup of water, in which one tablespoon of gelatine has been dissolved; set on ice.—LADIES' AID COOK BOOK.

No. 57, Walled Turkey

Line a greased baking dish with cold mashed potato, moistened with beaten egg and a little milk; fill in with cold Gem-Chopped turkey, sprinkle with bits of dressing, pour over it a cup of the gravy, and bake for half an hour.—LADIES' AID COOK BOOK.

No. 58, Scalloped Chicken

1 chicken
Bread crumbs
Butter

Boil a chicken till tender, bone and Gem-Chop; put into a bake-dish a layer of chicken, a layer of bread crumbs, butter, salt and pepper; fill the dish in alternate layers, pouring over all the chicken gravy; bake till a light brown.—LADIES' AID COOK BOOK.

No. 59, Scalloped Chicken

2 chickens
Butter
Ham
Cracker crumbs
1 pint cream
Milk

Boil two chickens until very tender, remove the bones and Gem-Chop; place in a pan a layer of the chicken, over this sprinkle pepper and salt, bits of butter and finely Gem-Chopped ham, and cover with Gem-Chopped crackers, then add another layer of chicken and so on until dish is full; over this pour one pint sweet cream and add milk until dish is full, bake until a delicate brown.

—LADIES' AID COOK BOOK.

Yes, this hash was made with Sargent's Gem Food Chopper. I used it yesterday in making the croquettes; in fact, I find it useful every day, and nearly every meal.

My Own Recipes

No. 60, Chicken Croquettes

8 pounds chicken
1 pint milk
3 tablespoonfuls flour

Eight pounds chicken Gem-Chopped fine, one pint milk heated in a double boiler with a piece of butter the size of a large egg; add three tablespoonfuls of flour; when thick mix with the Gem-Chopped meat, pepper and salt to taste and two pinches of cayenne pepper; mix well with the beaten eggs; roll out and dip first in beaten egg, then in Gem-Chopped crackers and then fry; this will make nineteen croquettes.—From THE KOHINOOR.

No. 61, Chicken or Turkey Croquettes

1 cup rich milk
1 tablespoon butter
2 tablespoons flour
Yolks of 2 eggs
1 pint Gem-Chopped chicken or turkey
Bread crumbs

Scald cup of rich milk in double boiler, add one tablespoonful of butter and two of flour, rubbed smoothly together, and stir until thick; season to taste and add beaten yolks of two eggs, add pint cold Gem-Chopped chicken or turkey and set away until cold; flour the hands and mold, dipping each croquette in slightly beaten egg, then in bread crumbs and fry in smoking hot lard.—LADIES' AID COOK BOOK.

No. 62, Chopped Chicken Sandwiches

Gem-Chop bits of cold cooked chicken, using Cutter No. 1; Gem-Chop at the same time as the chicken a few celery leaves; mix and season to taste with salt and paprika, then spread upon fanciful-shaped bits of bread, spread on one side with butter or mayonnaise dressing; press two pieces corresponding in shape together. Garnish the serving-dish with olives and celery leaves.—JANET MCKENZIE HILL.

No. 63, Hot Chicken Sandwiches

Sauté rounds of bread, cut as for sandwiches, first on one side, then on the other, in melted butter; or spread the bread with butter and brown in the oven. Have ready half a cup, each, of Gem-Chopped chicken and ham (use Cutter No. 1) heated in half a cup of white sauce (Recipe No. 123), to which a teaspoonful of curry powder was added with the flour. Season to taste with paprika and salt and put a spoonful between each two pieces of bread. Serve very hot.—JANET MCKENZIE HILL.

No. 64, "Stuff"

2 cups Gem-Chopped chicken or veal
1 cup milk
1-4 cup butter
2 eggs
2 tablespoons flour

Two cups Gem-Chopped meat, preferably chicken or veal; one cup milk, one-fourth cup butter, two eggs, two tablespoons flour; cook the milk, butter and flour, then add the Gem-Chopped meat, salt and pepper, and let cook on back of stove; when nearly done add the eggs.

—Ladies' Aid Cook Book.

No. 65, Veal Ragout

Gem-Chop remnants of cold veal (Cutter No. 4); rub a tablespoonful of butter into one of browned flour; mix this with a cupful of stock and stir until boiling hot in a saucepan; Gem-Chop about a cupful of mushrooms; add these and two tablespoonfuls of tomato catsup to the stock; salt and pepper to taste; put in the veal and stew gently ten minutes.

—From The Kohinoor.

No. 66, Veal Croquettes

Veal
1 cup oysters
3 eggs
Butter
Crackers or bread crumbs

Stew veal until very tender, then Gem-Chop fine, add one cup Gem-Chopped raw oysters, three eggs well beaten and season with butter, pepper and salt, and add to this enough Gem-Chopped crackers or bread crumbs until just stiff enough to drop from a spoon; fry on a hot griddle or frying pan.

—Ladies' Aid Cook Book.

No. 67, Mutton Réchauffé. Venison Style

1 cup cold mutton, Gem-Chopped
1-4 cup butter
1-4 teaspoonful mustard
Yolks of 2 hard-boiled eggs
1-2 cup gravy or juice from the roast
1 tablespoonful Worcestershire Sauce
2 level tablespoonfuls currant jelly

Cream one-fourth a cup of butter; add one-fourth a teaspoonful of mustard and the sifted yolks of two hard boiled eggs and stir into half a cup of platter gravy, or juice from the roast, and one-fourth a cup of hot water; add a tablespoonful of Worcestershire sauce, two level tablespoonfuls of currant jelly and a cup of Gem-Chopped cold mutton (Cutter No. 4). Season to taste with salt and paprika, and serve as soon as the meat is heated through. Serve with hot Boston brown bread.

—Janet McKenzie Hill.

No. 68, Lamb Croquettes

1-3 cup flour
1-4 cup butter
1½ cups milk or half soup stock and half milk
1 tablespoonful capers or the juice of half a lemon
1 egg
1 pint cold cooked lamb, Gem-Chopped

Cook one-third a cup of sifted flour in one-fourth a cup of butter until frothy; then add gradually one cup and a half of milk, or half soup stock and half milk; season with salt and pepper, a little onion juice, a tablespoonful of Gem-Chopped capers or the juice of half a lemon; add one egg, slightly beaten, and then one pint of Gem-Chopped cold cooked lamb (Cutter No. 1 or 2). When thoroughly mixed spread on a plate and set aside to become cold. Shape as desired (cork shapes and flat cakes are easily formed) egg-and-bread crumb and fry one minute in smoking hot fat. Serve with buttered peas, or string beans, or with macaroni in tomato sauce.—JANET MCKENZIE HILL.

No. 69, Curry of Lamb with Rice Border

Slice of onion
1-2 an apple
1-4 cup butter
1-4 cup flour
1-2 teaspoonful salt
Curry powder
1 pint stock
1 cup Gem-Chopped vegetables
1 tablespoonful lemon juice, currant jelly or vinegar
1 pint cold lamb, Gem-Chopped

Cook a slice of onion and half an apple, both Gem-Chopped fine, in one-fourth a cup of butter without browning; add one-fourth a cup of flour, half a teaspoonful of salt and from a teaspoonful to a tablespoonful of curry powder, according to taste, and cook until frothy; then add a pint of stock, made from the bones and trimmings of a roast leg of lamb and a cup of Gem-Chopped vegetables (use Cutter No. 3 or 4). Stir until boiling, then add a tablespoonful of lemon juice, currant jelly or vinegar and strain over a pint of cold roast or boiled lamb Gem-Chopped in small pieces (use Cutter No. 4). Let stand over hot water, closely covered, half an hour or longer. When ready to serve turn hot cooked rice onto a serving dish to form a border, and pour the curried meat into the centre of the border. A stalk of rhubarb or a few gooseberries may take the place of the apple.—JANET MCKENZIE HILL.

In the busy hotel kitchen Sargent's Gem Food Chopper is indispensable. Can be used for making everything from soup to dessert. Cooks appreciate the advantages of the Gem.

My Own Recipes

No. 70, Remnants of Ham with Asparagus

Take equal quantities of cooked asparagus, cut into bits, and cold cooked ham, Gem-Chopped into small pieces (use Cutter No. 4). Cut the asparagus into pieces by hand before cooking. For each cup of material make a sauce of two tablespoonfuls, each, of butter and flour, a cup of the liquid in which the asparagus was cooked and a teaspoonful of lemon juice, with salt and nutmeg to taste. Add two beaten eggs, also the ham and asparagus. Turn into individual casseroles, or cups, buttered; cover the tops with buttered cracker crumbs, and bake in oven to a golden-brown. Serve in the casseroles as a luncheon dish, or as an entreé.

—Janet McKenzie Hill.

No. 71, Soufflé of Ham, Macaroni and Cheese

3-4 cup macaroni
1 cup cold boiled ham, Gem-Chopped
2 eggs
1 cup milk

Cook three-fourths a cup of macaroni broken into inch lengths in rapidly boiling salted water until tender; drain and rinse in plenty of cold water. Butter a baking-dish and put the macaroni into it, alternately, with cold boiled ham, fine Gem-Chopped, using in all about one cup of ham, and sprinkle each layer with grated Parmesan cheese and bits of butter. Beat two eggs, mix with a generous cup of milk and pour over the macaroni and ham. Let bake in a slow oven until a custard is formed.—Janet McKenzie Hill.

No. 72, Ham Balls with Cabbage Salad

1 cup bread crumbs
1 pint milk
1 slice onion
1 teaspoonful fine-chopped parsley
Dash of paprika
1 teaspoonful mixed mustard
Yolks of 2 eggs.
2 cups cold boiled ham, Gem-Chopped

Let a cup of Gem-Chopped bread cook in a pint of milk with a slice of onion and a teaspoonful of fine chopped parsley, until the mixture is thick and smooth; add a dash of paprika, a teaspoonful of mixed mustard, the yolks of two eggs, and two cups of cold boiled ham, Gem-Chopped with Cutter No. 1. Mix thoroughly and set aside to cool. Shape into balls, then egg-and-bread crumb, and fry in deep fat; drain in soft paper at the mouth of the oven. Serve on a folded napkin, surround with sliced cabbage and green peppers mixed with a boiled dressing.—Janet McKenzie Hill.

No. 73, Ham Muffins

1-4 cup butter
3-4 cup cold boiled ham, Gem-Chopped
1 egg
1 cup graham flour
1 cup white flour
3 teaspoonfuls baking powder
1 cup milk

Cream one-fourth a cup of butter, add gradually nearly three-fourths a cup of cold boiled ham, Gem-Chopped fine with Cutter No. 1, also meanwhile a well beaten egg, then, alternately, one cup of graham flour and one cup of white flour, sifted with three teaspoonfuls of baking-powder and a cup of milk. Bake in a hot well-buttered muffin pan about twenty-five minutes.—JANET MCKENZIE HILL.

No. 74, Scalloped Ham

1 cup Gem-Chopped ham
3 eggs
5 soda crackers
1 pint milk
Butter
1 teaspoonful flour
1 teaspoonful mustard

One cup Gem-Chopped boiled ham, three hard boiled eggs (Gem-Chopped), five soda crackers (Gem-Chopped fine), one pint of milk, butter size of an eggs, one teaspoonful flour, one teaspoonful dry mustard, pepper to taste; boil, milk, thicken with flour, add butter, ham, crackers, eggs, mustard and pepper, bake one-half hour.

—LADIES' AID COOK BOOK.

No. 75, Creamed Corned Beef in Scallop Shells

1 pint milk
1 cup celery trimmings
1 slice onion
1-4 cup flour
Dash of paprika
1-4 cup butter
1 pint cold corned beef, Gem-Chopped
1 cup cracker crumbs
1-4 cup melted butter

Scald for fifteen minutes one pint of milk with a cup of celery trimmings (leaves and outside stalks) and a slice of onion; strain and cool. Cook one-fourth a cup of flour, and a dash of paprika in one-fourth a cup of butter until frothy, then stir in the seasoned milk gradually. When all is added and the sauce is boiling, remove from the fire and stir in one pint of cold corned beef, Gem-Chopped (Cutter No. 2). Place in buttered china cases or shells, and cover with a cup of Gem-Chopped crackers (use Cutter No. 2 before cutting the meat) mixed with one-fourth a cup of melted butter. Brown the crumbs in the oven. Garnish with celery tips.

—JANET MCKENZIE HILL.

No. 76, Corned-beef Hash

Trim cold cooked corned-beef carefully, then Gem-Chop (Cutter No. 1 or 2). Add an equal measure of cold cooked potato, Gem-Chopped rather coarse. For about a quart of material put two tablespoonfuls of dripping or butter into a sauce-pan, and add one-fourth a cup of milk, stock or water; when this is hot stir in the meat and potato well mixed together, sprinkle with two tablespoonfuls of green pepper, Gem-Chopped, or with a little ground pepper. Stir occasionally while heating, then let stand without disturbing about ten minutes, or until a crust is formed at the bottom. Loosen the hash from the sides and bottom of the pan, and turn onto a hot platter.—JANET MCKENZIE HILL.

No. 77, German Hash

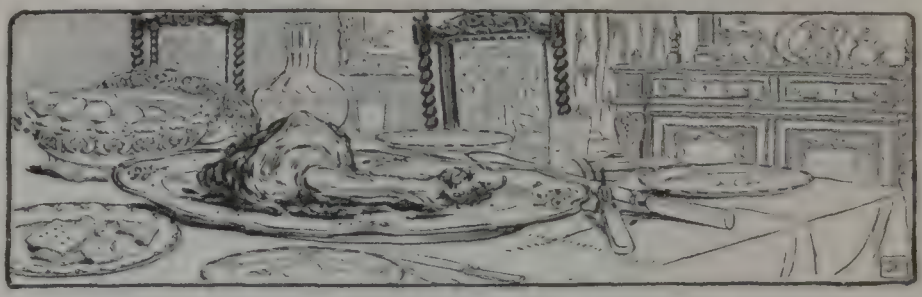
Make a well seasoned soup stock of the bones and trimmings of roast beef, veal, lamb, or chicken and vegetables; strain, and in two cups of this cook half a cup of rice until the rice is tender and the liquid is absorbed. Brown a little butter or dripping in a frying-pan (a slice of onion may be browned at the same time and then removed), turn in the rice and a pint of cold meat, Gem-Chopped fine (use Cutter No. 1 or 2), mix thoroughly, adding salt, pepper and nutmeg if desired. Cook until very hot, stirring occasionally. Serve with apple sauce.—JANET MCKENZIE HILL.

No. 78, Beef and Potato Cakes

1 cup cold roast beef, Gem-Chopped, or
1 cup cold boiled corned beef, Gem-Chopped
2 cups mashed potatoes
1 egg

Mix with a cup of cold roast beef (cold boiled corned beef is quite as good) Gem-Chopped fine with Cutter No. 1, two cups of mashed potato, seasoned as for the table; add also a beaten egg and when thoroughly mixed shape into balls, then flatten into the shape of cakes, dip the flat sides into sifted flour, or into beaten egg and fine crumbs, and sauté in drippings to a golden brown, first upon one side and then upon the other. Serve with pickled beets or sliced tomatoes.

—JANET MCKENZIE HILL.



Left-over but not wasted. All will be utilized because we have a Sargent's Gem Food Chopper; with it we can make attractive and appetizing dishes, and waste nothing.

My Own Recipes

No. 79, Beef Croquettes

1½ pounds Gem-chopped beef
1 cup bread crumbs
1 egg

One and a half pounds Gem-Chopped beef, one cup (large) of Gem-Chopped stale bread, one egg, salt and pepper; mix all together; make into small cakes and fry in hot beef dripping.

—From THE KOHINOOR.

No. 80, Meat Croquettes

1 cup milk
1-2 cup cracker crumbs
1 cup meat
1 egg
1 onion or parsley

One cup of sweet milk, one-half cup of Gem-Chopped crackers cooked in milk on back of stove until soft, one cup of meat Gem-Chopped fine, one egg, salt and pepper to taste, one onion Gem-Chopped fine, or parsley, dip in beaten egg, roll in crackers or corn meal, fry a nice brown in buttered fry pan.

—LADIES' AID COOK BOOK.

No. 81, Meat Croquettes

1 pint milk
1 pint meat
3 tablespoonfuls flour
1 egg

One pint milk, one pint Gem-Chopped meat; thicken the milk with three tablespoonfuls of flour; season with onion, butter, salt, mace; after it is cooked stir in an egg; add Gem-Chopped meat till moist; let it get cold and then dip into cracker crumbs or bread crumbs and fry like doughnuts.—From THE KOHINOOR.

No. 82, Minced Beef

Gem-Chop cold roast beef, season with pepper and salt, moisten with a beaten egg and gravy or water; put into buttered dish, press down, cover and set in a vessel of boiling water for an hour or more; spread a yolk of beaten egg on the top and strew Gem-Chopped bread crumbs over; pour on a little melted butter and garnish with slices of lemon.

—LADIES' AID COOK BOOK.

No. 83, Chicken Salad

Boil and Gem-Chop fine the tender part of fowl; use one quart of meat to one quart of Gem-Chopped celery; season slightly with red pepper and salt, and pour over it the following dressing:

Mayonnaise Dressing

Put the yolks of four fresh raw eggs with two hard-boiled eggs into a cold bowl; rub these as smooth as possible before introducing the oil by degrees, a few drops at a time; when oil assumes appearance of jelly, add one heaping teaspoonful of salt, one of pepper, one of made mustard and two tablespoonfuls of vinegar, added gradually; the Mayonnaise should be thickness of cream when finished, but if it looks like curdling, set in ice-box for one hour, then mix again; keep in separate bowl in cold place; do not mix with salad until ready to be served.—From THE KOHINOOR.

No. 84, Chicken Salad

Chicken
Celery
Vinegar
Salt
Pepper
Mustard

Yolk of 1 egg
1 teaspoon olive oil
Lemon juice
Eggs
Celery tops or parsley

Boil a fowl until tender, remove on a plate to cool properly; when cold pick off the meat and Gem-Chop, add about as much Gem-Chopped celery, place all in a bowl, add vinegar, salt, pepper and a teaspoonful of dry mustard, mix well and set aside for future use.

Salad Dressing

Take a yolk of one egg, add a teaspoonful of olive oil, stirring the oil to it gradually; commence stirring it first very slowly and increase speed as you go on. Every once in a while add a few drops of lemon juice. This dressing must become firm if prepared properly. Now take your salad in bowl, place it on a salad dish, remove most of vinegar used first, shape with a knife to a desired form, spread the dressing over it carefully, so it looks smooth all around; garnish with hard boiled eggs, celery tops or parsley. This will make enough for ten persons if you have a good-sized fowl.

—LADIES' AID COOK BOOK.

No. 85, Lobster Salad

Made in the same way as recipe No. 84, using lobster instead of chicken and garnish with sliced lemons, lobster claws if on hand, celery tops or parsley. Lettuce can also be used in place of celery

—LADIES' AID COOK BOOK.

No. 86, Shrimp Salad

1 can shrimps
Celery
4 eggs
1 cup nut meat
Salad dressing

One can shrimps, same quantity of Gem-Chopped celery, or a little more will not hurt, four eggs, boiled hard, and Gem-Chopped when cold, one large cup of English walnuts or same of hickorynuts, Gem-Chopped; toss all together with a fork, pour over salad dressing and mix; stand in a cool place.

—Ladies' Aid Cook Book.

No. 87, Salmon Salad

2 cups salmon
Yolks of 3 eggs
2 tablespoons butter
6 tablespoons vinegar
2 teaspoons sugar
1 teaspoon salt
1-2 teaspoon pepper
1-2 teaspoon mustard

Two cups of salmon, Gem-Chopped fine. Dressing: Yolks of three hard boiled eggs, mashed fine, two tablespoonfuls butter, six tablespoonfuls vinegar, two teaspoonfuls sugar, one teaspoonful salt, one-half teaspoonful each of pepper and made mustard.

—Ladies' Aid Cook Book.

No. 88, Beet Salad

6 beets
6 eggs

Boil six small beets until tender, and when cold Gem-Chop; boil six eggs hard and remove the whites from three of them to garnish the top of your dish; Gem-Chop the rest of the eggs but not in with the beets. Salt and pepper the beets and eggs after they are chopped and mix them together very lightly, put in dish and pour over any good salad dressing; garnish the top with rings cut of the whites of the three eggs saved out.—Ladies' Aid Cook Book.

No. 89, Celery Salad

2 heads celery
4 eggs

1 cup vinegar
1 teaspoon salt
1 teaspoon mustard
3 tablespoons sugar
Yolks of 2 eggs
1 teaspoon cornstarch
1-2 cup cream

Two heads of celery, four hard boiled eggs; Gem-Chop the celery and three of the eggs with it; cover with the following dressing: One cup of vinegar, one teaspoonful of salt, one teaspoonful of mustard, three tablespoonfuls of sugar, yolks of two eggs, with a teaspoonful of cornstarch, small piece of butter; when cold add one-half cup of cream.

—Ladies' Aid Cook Book.

Every bride-that-is-to-be should purchase for the new home Sargent's Gem Food Chopper. It is not necessary for her to learn the old chopping-bowl-and-knife method; the Gem-Chopper is better.

My Own Recipes

No. 90, Potato Salad

6 potatoes
2 onions
1 cup cabbage
2 or 3 stalks celery
4 eggs
6 tablespoons butter
1 teaspoon mustard
1-2 cup vinegar
1-2 teaspoon salt
1-2 teaspoon pepper

Six large cold potatoes and two small onions, Gem-Chopped fine; one large cup cabbage and two or three stalks of celery, Gem-Chopped fine; four hard boiled eggs, sliced.

Dressing: Six tablespoonfuls melted butter, one large teaspoonful dry mustard, one-half cup vinegar, one-half teaspoonful each of pepper and salt.—LADIES' AID COOK BOOK.

No. 91, Potato Salad

6 potatoes
3 eggs
1 onion
3 tablespoonfuls olive oil
2 tablespoonfuls vinegar
1 even teaspoonful salt
1-4 teaspoonful pepper

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3 eggs
1 tablespoonful sugar
1 tablespoonful salt
2 tablespoonfuls oil
1 tablespoonful (scant) mustard
1 cup milk
1-2 cup vinegar

Boil six medium sized potatoes and three eggs (hard); Gem-Chop fine one medium sized onion; make a salad dressing of three tablespoonfuls of olive oil, two tablespoonfuls of vinegar, an even teaspoonful of salt, a quarter of a teaspoonful of pepper. While the potatoes are warm slice them thin; slice the eggs and make alternate layers of each; pour the dressing between and sprinkle each layer with Gem-Chopped onion, salt and pepper; set aside to cool a good hour before setting on the table; when ready for serving cover with boiled dressing made as follows: Three eggs, one tablespoonful each of sugar and salt, two tablespoonfuls of oil, a scant tablespoonful of mustard, one cup of milk, one-half cup of vinegar; stir salt, mustard and sugar in a bowl until perfectly smooth; add the eggs and beat well, then the vinegar, and finally the milk; place the bowl in a vessel of boiling water, and stir the dressing until it thickens like soft custard. If a common white bowl is used and it is placed in water that is boiling, and is kept boiling constantly, from eight to ten minutes will suffice; this dressing can be kept well for two weeks in a close place, and may be used for lettuce, etc.; one-quarter is enough for the potato salad; Gem-Chopped celery is a desirable addition to the salad.

—From THE KOHINOOR.

No. 92, Cabbage Salad

Part of cabbage 2 green peppers

Cut part of a head of cabbage in slices and Gem-Chop (Cutter No. 3 or 4); also Gem-Chop two green peppers; sprinkle the cabbage and peppers with a little salt and mix thoroughly; pour over them any cooked salad dressing, or dress with oil and vinegar.—JANET MCKENZIE HILL.

No. 93, Cabbage Salad

Cabbage 3 tablespoonfuls sugar 1 teaspoonful mustard 2-3 cup vinegar 1 egg 1 cup milk

Three tablespoonfuls sugar, one teaspoonful mustard, two-thirds cup vinegar, small piece butter; boil all together; add one egg beaten with one cup milk; boil a few minutes and pour over the cabbage, Gem-Chopped very fine.

—From THE KOHINOOR.

No. 94, Cabbage Salad

1 cabbage 1-2 cup vinegar 1 tablespoonful sugar 1 teaspoonful salt 2 eggs 1 dessertspoonful mustard Butter

A small cabbage Gem-Chopped fine. Dressing: One-half cup of vinegar, a tablespoonful of sugar, a teaspoonful of salt, butter the size of an egg, two eggs, and a dessertspoonful of mustard; put the vinegar, sugar, salt and butter on the stove, and let it come to a boil; beat the eggs and mustard well, while pouring on the vinegar; replace on the stove and let it boil for a few minutes, pouring over the cabbage while still hot.

—From THE KOHINOOR.

No. 95, Cabbage Salad

1 quart Gem-Chopped cabbage 1-2 cup vinegar 2 tablespoons sugar 1-2 teaspoon salt 1-2 teaspoon pepper 1-4 cup butter 1 teaspoon flour 1 egg

For one quart of finely Gem-Chopped cabbage, use a dressing as follows: Boil together one-half cup of vinegar, two tablespoonfuls of sugar, one-half teaspoonful salt, one-half teaspoonful of pepper. Rub one-fourth cup of butter to a cream with one teaspoonful of flour and add it to the boiling vinegar, boil five minutes, then stir in one well beaten egg. Pour while hot over the cabbage.—LADIES' AID COOK BOOK.

No. 96, Spanish Salad

6 tomatoes
1 onion
3 sprigs parsley
1 teaspoon cornstarch
3 eggs

Remove the skin from six ripe tomatoes and put in a stew pan with one onion and three sprigs of parsley, the two latter Gem-Chopped finely; add a good sized piece of butter, salt and pepper to taste, and boil twenty minutes; dissolve a teaspoonful of cornstarch in a little milk and add this, stirring continually; cook two minutes and remove from fire, then add three eggs, beaten very lightly; add a little more salt, serve on toast; this is a delicious luncheon dish.

—LADIES' AID COOK BOOK.

No. 97, Salad Dressing

1-2 tablespoon butter
1-2 tablespoon flour
1-2 cup milk
Yolks of 2 eggs
1-2 teaspoon mustard
1-2 teaspoon sugar
1-2 teaspoon salt
Dash of pepper
1 cup vinegar

For potato or cabbage salad, First: one-half tablespoonful butter, let it boil, stir in one-half tablespoonful of flour and one-half cup of sweet milk. Second: yolks of two eggs, beaten, one-half teaspoonful each of mustard, sugar and salt, a dash of pepper, scant cup of vinegar; stir well into the first and boil; Gem-Chop cabbage or potato with celery to flavor; add dressing when ready to serve.—LADIES' AID COOK BOOK.

No. 98, Stuffed Eggs

Boil the egg hard, remove the shell and cut in two (either way as preferred), remove the yolks and mix with them pepper and salt and a little dry mustard, also chicken, ham or tongue Gem-Chopped very fine; stuff the cavities with the mixture, smooth them and put the halves together again; for picnics they can be simply wrapped in tissue paper to keep them together; if for home use they can be egg-and-bread crumbed and browned in boiling lard and drain; garnish with parsley.—LADIES' AID COOK BOOK.

Uncle Sam is proud of Sargent's Gem Food Chopper, and wants all the nations of the earth to know that this useful kitchen utensil is needed by housekeepers in all climes.

My Own Recipes

No. 99, Scrambled Eggs with Chopped Ham

3 tablespoonfuls butter
1 cup cold boiled ham, Gem-Chopped
3 eggs

Melt three tablespoonfuls of butter in a frying-pan; put in a cup of cold boiled ham, Gem-Chopped (Cutter No. 1), and stir and cook until heated through, then stir in three eggs beaten slightly and mixed with three tablespoonfuls of water or milk; stir and cook until the egg is nearly set, then turn onto a warm serving-dish. Surround with toast points and parsley.—JANET MCKENZIE HILL.

No. 100, Cheese-and-Nut Sandwiches

Gem-Chop pecan, hickory or English walnuts, using nut cutter; mix the nuts into an equal bulk of cream or Neuchatel cheese, add a dash of paprika and use in spreading bread prepared for sandwiches. A heart leaf of lettuce, dipped in French dressing, may be placed between the two pieces of bread.—JANET MCKENZIE HILL.

No. 101, Cheese Relish

1-4 pound cheese
1 cup milk
1-2 teaspoonful dry mustard
3 Boston crackers

Cut one-quarter pound of cheese into slices, put into a frying pan, pour over it one large cup of milk into which has been mixed one-half teaspoonful of dry mustard and a pinch of salt; add a piece of butter size of a butternut; stir all the time; have ready three Boston crackers, Gem-Chopped (Cutter No. 1); sprinkle them into the above mixture; when thoroughly mixed turn into a warm dish and serve; very nice for luncheon.—From THE KOHINOOR.

No. 102, Cheese Patties

1 pound cheese
1-2 cup butter
2½ cups flour
1-2 teaspoon cayenne pepper
1 teaspoon salt
2 eggs

One pound Gem-Chopped cheese, one-half cup butter, two and one-half cups flour, one-half teaspoonful cayenne pepper, one teaspoonful salt, two eggs, beaten thoroughly. Mix butter, flour and cheese thoroughly, then add other ingredients. Roll out about as thick as pie crust, cut out and bake in a very hot oven to a golden brown.—LADIES' AID COOK BOOK.

No. 103, Cheese Straws

1 cup flour
2 cups Gem-Chopped cheese
1 tablespoon butter
1 teaspoon baking powder

One cup flour, two cups Gem-Chopped cheese, one tablespoonful butter, pinch of salt, one scant teaspoonful baking powder; mix with water and roll out like pie crust, cut in strips and bake a light brown; very nice with salad.—LADIES' AID COOK BOOK.

No. 104, Cheese Fondu

1 cup Gem-Chopped crackers
1 cup milk
3-4 cup Gem-Chopped cheese
2 eggs

One cup Gem-Chopped crackers, one cup milk, three-fourths cup Gem-Chopped cheese, two eggs, whites and yolks beaten separately very light; stir all together and bake in a very quick oven; serve immediately.—LADIES' AID COOK BOOK.

No. 105, Scalloped Cheese

4 slices bread
1-4 pound cheese
4 eggs
3 cups milk

Take four slices of bread, remove the crust, and butter each slice and put in a buttered baking dish in layers, then Gem-Chop one-quarter pound cheese, and sprinkle over it some salt and pepper. Mix four well beaten eggs with three cups of milk and pour over the bread and cheese. Bake in a hot oven as you would bread pudding.

—LADIES' AID COOK BOOK.

No. 106, Welsh Rarebit

2 cups Gem-Chopped cheese
1-2 cup milk
Yolks of two eggs
Salt and pepper
Cayenne pepper
Toasted bread
Butter

Two cups of Gem-Chopped cheese, one-half cup of milk, yolks of two eggs, salt and pepper, cayenne to taste, toast carefully square slices of bread with crust removed; while hot, butter them, plunge in a bowl of hot water, place in a heated dish and stand in the oven to keep warm while you make the rarebit; put the milk into a granite sauce-pan, stand it over a moderate fire; when boiling hot add the cheese, stir constantly until the cheese is melted, add salt, pepper and yolks of eggs, and pour over the toasted bread; if the rarebit is stringy and tough, it is the fault of cheese not being rich enough to melt.—LADIES' AID COOK BOOK.

No. 107, Cheese Macaroni

Macaroni
Salt
Milk
Butter
Cheese
White pepper
Bread crumbs

Throw into some boiling water some macaroni with salt to taste; boil one-quarter of an hour; when it is a little more than half cooked, drain off the water, place the macaroni in a sauce-pan with milk to cover; boil until done; butter a pudding dish, sprinkle in Gem-Chopped cheese, put in macaroni, a little white pepper, plenty of butter, sprinkle on more cheese, cover with bread crumbs, set in a quick oven to brown; serve hot.—LADIES' AID COOK BOOK.

No. 108, Macaroni in Cream Sauce

1-2 cup macaroni
2 tablespoonfuls butter
2 tablespoonfuls flour
1-4 teaspoonful salt
1 cup rich milk

Cook half a cup of macaroni, broken in short pieces, in boiling salted water until tender. Drain and blanch in cold water. Make a sauce of two tablespoonfuls, each, of butter and flour, one-fourth a teaspoonful of salt, and a cup of rich milk. When the sauce has boiled, add the blanched macaroni and let heat over hot water.—JANET MCKENZIE HILL.

No. 109, Macaroni, Queen Style

1 cup macaroni
1 cup chopped meat
1-2 a green pepper
3 tablespoonfuls butter
3 tablespoonfuls flour
1-2 teaspoonful (scant) salt
1 cup stock
1-2 cup thick tomato purée
Onion juice
Horseradish

Cook a cup of macaroni, broken in pieces an inch in length, in rapidly boiling water until tender, then drain and rinse with cold water. Gem-Chop (Cutter No. 4) sufficient meat to make one cup. Let the meat be lamb, mutton, tongue, chicken or veal, or several kinds of meat may be used. Cook half a Gem-Chopped green pepper in three tablespoonfuls of butter, without coloring the butter; add three tablespoonfuls of flour, and a scant half a teaspoonful of salt; when frothy stir in gradually one cup of stock (made of the trimmings of the meat and a cup of vegetables) and half a cup of thick tomato purée. Season with onion juice and Gem-Chopped horseradish. Heat to the boiling point, then let simmer five or six minutes. Lastly add the macaroni and meat. Let heat over hot water. Serve very hot.

—JANET MCKENZIE HILL.

No. 110, Spinach á la Creme

1-2 peck spinach
2 or 3 tablespoonfuls butter
2 tablespoonfuls flour
1-4 cup milk

Simmer half a peck of thoroughly washed spinach in a small quantity of water, to which a little salt has been added, to aid in keeping the color. Drain after cooking about fifteen minutes, press out all the water, and Gem-Chop very fine; or Gem-Chop more coarsely and then press through a colander. Put two or three tablespoonfuls of butter in a saucepan, and stir and cook in this two tablespoonfuls of flour, a little salt and pepper; then add one-fourth a cup of milk and the spinach, and stir until it bubbles on one side. It is then ready to serve. The mixture should be quite soft, yet retain its shape on the serving dish.

—Janet McKenzie Hill.

No. 111, Stuffed Onions

10 or 12 onions
6 mushrooms
1-2 cup chicken, veal or ham
1-2 cup bread, grated
Cream, stock or sauce
3-4 cup cracker crumbs
1-4 cup butter

Cook ten or twelve onions in salted water, changing the water twice, about an hour; drain and cool. Take out the centre of each onion without disturbing the outside layers; to this add six mushrooms, sautéd five minutes in butter, and also about half a cup of chicken, veal or ham; Gem-Chop the whole, using Cutter No. 1, then add half a cup of fresh bread, grated, and cream, stock or sauce to mix; season with salt, pepper and butter, and fill the open space in the onions with the mixture. Put in a buttered baking dish, sprinkle the top with three-fourths a cup of Gem-Chopped crackers, stirred into a fourth a cup of melted butter, and bake about twenty minutes, basting the outside of the onions occasionally with a little butter melted in hot water.

—Janet McKenzie Hill.

No. 112, Broiled Tomatoes

Cut the tomatoes in halves, crosswise, without removing the skins. Brush with butter generously, and sprinkle with salt and pepper. Then sprinkle with buttered Gem-Chopped crackers, put into a well-oiled oyster broiler, and let broil over a moderate fire. These may be baked in the oven or broiled under a gas flame. They should be removed from the heat as soon as tender, before the shape is injured.—Janet McKenzie Hill.

No. 113, Canned-Corn Fritters

1 can corn
2 eggs
1 teaspoonful sugar
1-4 teaspoonful paprika
1-2 teaspoonful (scant) salt
2 level teaspoonfuls baking powder
1 cup flour

Gem-Chop the corn in a single can, using Cutter No. 1; add two well-beaten eggs, a teaspoonful of sugar, one-fourth a teaspoonful of paprika and a scant half teaspoonful of salt. Sift two level teaspoonfuls of baking-powder with a cup of sifted flour and stir into the corn. The batter should be of a consistency to drop from the spoon. As the liquid in a can varies, add the last of the flour cautiously. Drop by spoonfuls into a frying pan that contains a little hot pork fat, cook on one side, then turn and cook on the other side.—JANET MCKENZIE HILL.

No. 114, Stuffed Egg Plant

1 egg plant
2 and 3 tablespoonfuls butter
1-2 onion
1½ cups cold meat, chopped
1 small tomato
Grated bread crumbs
1 egg
1-2 cup cracker crumbs

Cover an egg plant with boiling water and let simmer about fifteen minutes; remove from the water and cut in halves. Scrape out the interior to leave a firm shell and press out the moisture from the pulp. Melt two tablespoonfuls of butter; add half an onion, Gem-Chopped fine, and when softened by the heat add a cup and a half of cold cooked meat, Gem-Chopped fine (use Cutter No. 1). Veal or chicken with a little ham is preferable. Stir in a small tomato, Gem-Chopped fine, the pulp of the egg plant mixed with an equal bulk of grated bread crumbs, a beaten egg and salt and pepper to taste; cook about ten minutes, mixing thoroughly. Fill the two shells, giving them a rounded shape on top; cover with half a cup of Gem-Chopped crackers (use Cutter No. 2) mixed with three tablespoonfuls of melted butter. Bake until brown and serve very hot.—JANET MCKENZIE HILL.

No. 115, Scalloped Potatoes

Put a layer of cold boiled sliced potatoes in a suitable dish, and season with salt, pepper, butter and a little onion, Gem-Chopped fine; sprinkle over with a little flour, then another layer of potatoes and seasoning; continue this until you have a sufficient quantity, heat enough milk to cover and pour over before putting in the oven; cover and bake one-half hour, then remove cover and brown; raw sliced potatoes may be used by cooking longer.—LADIES' AID COOK BOOK.

I can help, too, mamma, with the Chopper, it is so easy to use. I will chop the clams for the chowder, and the crackers, and—oh! everything you want Gem-Chopped.

My Own Recipes

No. 116, Tomato Sauce

1-2 can tomatoes
1-2 onion
2 sprigs parsley
1 teaspoonful sugar
2 tablespoonfuls butter
2 tablespoonfuls flour

Let half a can of tomatoes, half an onion, Gem-Chopped, two sprigs of parsley and a teaspoonful of sugar simmer half an hour, then press through a sieve fine enough to hold back the seeds and parsley. For one cup of pulp, cook together, until a light golden brown, two tablespoonfuls, each, of butter and flour; then add gradually the tomato pulp and salt and pepper, as needed.—JANET MCKENZIE HILL.

No. 117, Tomato Sauce

Stew six tomatoes with a little Gem-Chopped parsley, salt and pepper to taste; strain, and when it commences to boil add a spoonful of flour, stirred smooth, with a tablespoonful of butter; when it boils take it up.

—From THE KOHINOOR.

No. 118, Butter Sauce

2 tablespoonfuls butter
Juice of half a lemon

Mix together well two tablespoonfuls of butter, some Gem-Chopped parsley, juice of half a lemon, salt and pepper; use for broiled meat or fish.—From THE KOHINOOR.

No. 119, Bechamel Sauce

2 tablespoonfuls butter
2 tablespoonfuls flour
1-4 teaspoonful salt
Dash of pepper
1-2 cup chicken broth
1-2 cup cream

Melt two tablespoonfuls of butter; cook in this two tablespoonfuls of flour, one-fourth a teaspoonful of salt and a dash of pepper; add gradually half a cup of chicken broth and half a cup of cream, heat to the boiling point, stirring constantly, and let simmer three or four minutes, then serve.

—JANET MCKENZIE HILL.

No. 120, Celery Sauce

2 heads celery
2 tablespoonfuls flour
2 tablespoonfuls butter

Gem-Chop fine two heads of celery and boil one hour; at the end of that time have about a pint and a half of water with it, and stir in two tablespoonfuls of flour wet with cold water; boil this ten minutes and stir in two tablespoonfuls of butter; season with pepper and salt, and serve.

From THE KOHINOOR.

No. 121, Mint Sauce

Gem-Chop fine a cupful of mint and add to it two cups of vinegar and two teaspoonfuls of sugar.—From THE KOHINOOR.

No. 122, Tartar Sauce

Yolks of 2 eggs
1-2 cup oil
3 tablespoonfuls vinegar
1 tablespoonful mustard
1 teaspoonful sugar
1-4 teaspoonful pepper
1 teaspoonful salt
1 teaspoonful onion juice
1 tablespoonful capers
1 tablespoonful pickles

Yolks of two eggs, half a cup of oil, three tablespoonfuls of vinegar, one of mustard, one teaspoonful of sugar, one quarter of pepper, one of salt, one of onion juice, one tablespoonful of Gem-Chopped capers, one of Gem-Chopped pickles. Make same as mayonnaise dressing (Recipe No. 83), adding the chopped ingredients the last thing. This sauce can be used with both meats and fish.

—From THE KOHINOOR.

No. 123, White or Brown Sauce

In making the sauce one cup prepared stock (Recipe No. 1) is used with two level tablespoonfuls each butter and flour, one-fourth teaspoonful salt and a few grains pepper. The flour, salt and pepper are stirred into the bubbling butter and when the mixture has cooked until of a yellowish color for white sauce, and of a brownish tinge for a brown sauce, the liquid stock is slowly stirred in. When the sauce boils, after all the stock has been added, it is ready for use.—JANET MCKENZIE HILL.

No. 124, Oyster Sauce

1 pint oysters
1 cup milk
1 tablespoonful butter
1 tablespoonful flour

One pint of oysters Gem-Chopped small, boiled for five minutes in their own liquor, a cup of milk, a tablespoonful of butter rubbed smooth into a tablespoonful of flour, salt and pepper; boil and serve with boiled turkey.

—From THE KOHINOOR.

No. 125, Piquant Sauce

1 onion (small)
2 tablespoonfuls butter
1 tablespoonful flour
1 cup stock
Cucumber
Parsley
Mustard

One small onion, Gem-Chopped fine and fried with two tablespoonfuls of butter; when nearly done add a tablespoonful of flour, and cook a minute; then add one cup of stock; seasoning with Gem-Chopped cucumber, parsley and a little mustard; boil ten minutes, and when done add a teaspoonful of vinegar.—From THE KOHINOOR.

No. 126, Egg Sauce for Puddings

1 cup sugar
Butter
2 eggs
1-2 cup milk
Vanilla

One cup sugar, piece of butter size of an egg, yolks of two eggs; beat all together; put on stove over boiling water and stir until of about the consistency of cream; beat the whites of the two eggs to a stiff froth, stir with half a cup of sweet milk; beat all together; flavor with vanilla and set away to cool.

—From THE KOHINOOR.

No. 127, Hard Sauce

1-2 cup butter
1 cup powdered sugar
1 teaspoonful vanilla

Cream half a cup of butter; add, gradually, one cup of powdered sugar. Flavor with one teaspoonful of vanilla, or with a grating of lemon rind, or nutmeg. Serve in a mound on a small dish or around the pudding as a garnish.—JANET MCKENZIE HILL.

Is that the kind we have, mamma? Yes, my dear; the Gem is the one we have and I find it very useful.

My Own Recipes

No. 128, Hanover Pudding

1½ cups milk
1-2 cup molasses
1 cup suet
1 cup raisins
3 cups flour
1 teaspoonful salt
1 teaspoonful soda

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1 cup sugar
1-2 cup butter
1 tablespoonful flour

One and a half cups of sweet milk, half cup of molasses, one cup of Gem-Chopped suet, one cup of raisins, three cups of flour, one teaspoonful of salt, one teaspoonful of soda; steam three hours.

Sauce

One scant cup of sugar, half cup butter, one tablespoonful flour; stir to a cream; pour boiling water over and flavor to taste.

—From THE KOHINOOR.

No. 129, English Plum Pudding

1 pound raisins
3-4 pounds suet
1-4 pound citron
1 pound grated bread
1-2 pound sugar
1 teaspoonful salt
1 teaspoonful cinnamon, mace and cloves, mixed
4 eggs
1-2 cup milk

Gem-Chop together, using Cutter No. 1, a pound of stoned raisins and three-fourths a pound of suet; add one-fourth a pound of citron, Gem-Chopped with Cutter No. 4, after being cut into long, thin slices; add also one pound of grated bread, half a pound of sugar, a teaspoonful of salt, a teaspoonful of cinnamon, mace and cloves mixed, and when thoroughly blended stir in four beaten eggs, diluted with half a cup of milk, turn into a buttered mold or into empty baking-powder cans and steam about six hours. Serve with egg sauce (Recipe No. 126).—JANET MCKENZIE HILL.

No. 130, Devonshire Plum Pudding

1½ pounds raisins
1-2 pound currants
1-2 pound mixed peel
3-4 pound bread crumbs
3-4 pound suet
2 cups flour
8 eggs
1 wineglass grape juice

One and one-half pounds raisins, one-half pound currants, one-half pound mixed peel, three-quarters pound bread crumbs, three-quarters pound suet (kidney), two cupfuls flour, eight eggs, one wineglassful of grape juice. Stone and cut raisins in halves; clean and pick over the currants and Gem-Chop suet finely (suet chops better when sprinkled with flour); cut the peel into thin slices and Gem-Chop the bread finely; mix all ingredients together; then moisten with the well beaten eggs and the flavoring; stir thoroughly; fill buttered molds and boil for three or four hours; these puddings will keep for months; the day they are wanted they must boil for two hours; any sauce can be served.—From THE KOHINOOR.

No. 131, Boston Suet Pudding

1 cup suet
1 cup molasses
1-2 cup sugar
1 cup raisins
1 cup currants
3 to 4 cups flour
1 teaspoonful salt
1 small spoonful soda
1 egg

Gem-Chop the suet, using Cutter No. 4. Turn on the Gem-Chopped suet one cup boiling water, then add the other ingredients. Steam three to four hours.

—Mrs. Charles Clark Adams.

No. 132, Suet and Fruit Pudding

1 cup suet
1 cup molasses
1 cup raisins
2½ cups flour
1-2 teaspoonful salt
1 teaspoonful soda
1-2 saltspoonful cinnamon
1-2 saltspoonful nutmeg

Two and one-half cups of flour, one teaspoonful soda, half teaspoonful salt, half saltspoonful cinnamon, half saltspoonful nutmeg, one cup Gem-Chopped suet or two-thirds cup of butter, one cup Gem-Chopped raisins or currants, one cup water or milk, one cup molasses. Sift the soda, salt and spice into the flour; rub in the butter and add the raisins; mix the milk with the molasses and stir it into the dry mixture; steam in a buttered pudding mold three hours; serve with foam sauce (Recipe No. 136); if water and butter be used, three cups of flour will be required, as these thicken less than milk and suet.

—From The Kohinoor.

No. 133, Apple Suet Pudding

1 cup suet
1 cup sour apples
1 cup molasses
1 cup raisins
2½ cups flour
1 teaspoon soda
1-2 teaspoon cinnamon
1-2 teaspoon nutmeg
1-4 teaspoon cloves

One cup molasses, one cup of Gem-Chopped sour apples, one small cup of Gem-Chopped beef suet, one teaspoonful of soda dissolved in a little warm water, one-half teaspoonful each of ground nutmeg and cinnamon, one-quarter teaspoonful cloves; mix well together. Take one cup Gem-Chopped raisins, two and one-half cups flour; stir the raisins in flour and stir all into the first mixture, pour into a pudding dish, cover tightly, place in a steamer and steam three hours; serve hot with foam sauce (Recipe No. 136).—Ladies' Aid Cook Book.

No. 134, Yorkshire Suet Pudding

1-2 cup suet
1-2 cup molasses
1 cup raisins
2 cups bread
1-2 teaspoon soda
1 egg
1 teaspoon cinnamon
1-2 teaspoon cloves
1 cup milk

Two cupfuls of Gem-Chopped bread, one-half cup of Gem-Chopped suet, one-half cup of molasses, one egg, one cupful seeded raisins, one cupful of sweet milk, one-half teaspoonful soda dissolved in it, one-half teaspoonful cloves, one teaspoonful cinnamon, a pinch of salt; mix thoroughly and steam two hours in a pudding dish; eat with foam sauce (Recipe No. 136).—LADIES' AID COOK BOOK.

No. 135, Pudding or Dumpling

1 cup suet
2 cups flour
3 teaspoons baking powder
Raisins

One cup Gem-Chopped suet, two cups flour, a little salt, three teaspoonfuls baking powder, cold water enough for a stiff batter, steam one hour; for dessert add a few raisins; to be eaten with cream and sugar.—LADIES' AID COOK BOOK.

No. 136, Christmas Pudding

1 cup suet
1 cup raisins
1 cup molasses
1 cup milk
2½ cups flour
1 teaspoon soda
1 teaspoon allspice
1 teaspoon cloves
1 teaspoon cinnamon
1-4 teaspoon mace
1-4 teaspoon nutmeg
1-2 teaspoon salt

1 egg
1-2 cup butter
1 cup sugar

One cup Gem-Chopped suet, one cup raisins, one cup molasses, one cup milk, two and one-half cups flour, one teaspoonful soda, one teaspoonful each allspice, cloves, cinnamon, one-fourth teaspoonful each mace and nutmeg, one-half teaspoonful salt; steam three hours.

Foam Sauce

One egg, one-half cup butter, one cup sugar, six tablespoonfuls hot water. Cream the butter and sugar; add yolk of egg, well beaten, then hot water, adding one spoonful and beating before adding another, until all are used; beat white of egg and lay on top of sauce, beating it in as sauce is served.—LADIES' AID COOK BOOK.

In "choppy seas," the ship's cook is a "galley slave" no more; he uses Sargent's Gem Food Chopper. Just as useful on shipboard as it is on land. Gem-chops everything.

My Own Recipes

No. 137, Apple Puffs

2 cups sugar
1 egg
1 cup milk
2 heaping teaspoons baking powder
3 apples
2½ cups flour

Two cups of sugar, one egg, one cup of milk, two heaping teaspoonfuls baking powder, three apples, Gem-Chopped fine, two and one-half cups of flour; boil in hot lard, turning over when brown; serve with water sauce.—From THE KOHINOOR.

No. 138, Brown Betty

12 apples
Butter
White sugar
Nutmeg
Bread crumbs

Pare and core a dozen large, juicy apples, Gem-Chop fine, butter a deep pudding dish, place first a layer of Gem-Chopped apples, some bits of butter strewn over them, then sprinkle with white sugar and grate a little nutmeg over it, next a layer of bread crumbs, then a layer of apples and so on until the dish is full, finish with a layer of the bread crumbs, bake in oven until thoroughly cooked; serve hot with cream sauce.—LADIES' AID COOK BOOK.

No. 139, Apple-and-Brown Bread Pudding

1 pint chopped apples
2-3 cup suet
1 pint brown bread crumbs
1-2 teaspoon salt
1 cup sultanas or raisins
2 tablespoons flour
1 egg
1 cup milk

Pare, core and Gem-Chop enough tart apples to make one pint; Gem-Chop also suet to fill a cup two-thirds full. Mix the suet thoroughly with one pint of Gem-Chopped brown bread; use Boston brown bread, entire wheat or graham bread; add the Gem-Chopped apple, half a teaspoonful of salt, and one cup of sultanas, or raisins with seeds removed and cut in halves. Dredge the raisins with two tablespoonfuls of flour before adding them to the mixture. Beat one egg, add a cup of milk, and stir into the other ingredients. Pour into a buttered mold and steam two hours. Flavor with half a teaspoonful of spice if desired. Garnish with rounds of apple cooked in sugar and water. Serve with hard sauce (Recipe No. 127).—JANET MCKENZIE HILL.

No. 140, Mother Eve's Pudding

6 eggs
6 apples
6 ounces bread
6 ounces currants
5 ounces sugar

Six eggs, well beaten; six apples, pared and Gem-Chopped; six ounces stale bread, Gem-Chopped fine; six ounces of currants, five ounces of sugar, a little salt and nutmeg; boil three hours steadily; serve without sauce —From THE KOHINOOR.

No. 141, Raisin Puffs

2 eggs
1-2 cup butter
3 teaspoonfuls baking powder
2 tablespoonfuls sugar
2 cups flour
1 cup milk
1 cup raisins

Two eggs, half cup butter, three teaspoonfuls baking powder, two tablespoonfuls sugar, two cups flour, one cup sweet milk, one cup Gem-Chopped raisins; steam three-fourths hour in small cups; serve with lemon sauce.—LADIES' AID COOK BOOK.

No. 142, Raisin-and-Nut Soufflé

1-2 cup raisins
1-2 cup walnuts
Whites of 5 eggs
1-4 teaspoonful cream of tartar
1-2 cup sugar

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1 pint milk
Yolks of 3 eggs
1-3 cup sugar

Gem-Chop half a cup of raisins and half a cup of walnuts, using Cutter No. 1; add half a cup of boiling water and let simmer ten or fifteen minutes; add more water, if needed, to keep the mixture from burning. Beat the whites of five eggs until foamy, add one-fourth a teaspoonful of cream of tartar and beat until dry, then add, gradually, half a cup of sugar and the raisin-and-nut mixture. Pour the whole into a buttered mold, set on a fold of paper in a pan of hot water, and bake about twenty-five minutes. Do not allow the water to boil about the dish. Serve at once with cream, or a boiled custard, made of a pint of milk, the yolks of three eggs, and one-third a cup of sugar.—JANET MCKENZIE HILL.

No. 143, Fig Pudding

1 pound figs
1 cup bread
1 cup sugar
1-2 cup coffee or milk
3 eggs
1-2 teaspoon cinnamon

One pound figs, Gem-Chopped fine, one cup of Gem-Chopped bread, one cup of sugar, half cup of coffee or milk, three eggs, half teaspoonful cinnamon; steam three hours; serve with egg sauce (Recipe No. 126).

—From THE KOHINOOR.

No. 144, Boston Fig Pudding

1 cup wheaten breakfast food
2 cups milk
1 cup figs
1-4 cup suet
1-2 cup molasses
2 eggs
1 teaspoon soda
1 teaspoon salt

Stir one cup of any of the wheaten breakfast foods into two cups of scalded milk. As soon as the mixture becomes thick, remove from the fire and stir gradually into a cup of figs, Gem-Chopped with one-fourth a cup of suet (use Cutter No. 3 or 4). Add half a cup of molasses, two well beaten eggs, and one teaspoonful, each, of soda and salt. Turn into a three-pint mold and steam three hours. Serve with hard sauce (Recipe No. 127).—JANET MCKENZIE HILL.

No. 145, Carrot Pudding

1 pound flour
1 pound suet
1 pound potatoes
1 pound carrots
1 pint molasses
1 teaspoon soda
1 teaspoon cinnamon
1½ teaspoon cloves
1 pound currants
1 pound raisins

One pound flour, one pound Gem-Chopped suet, one pound Gem-Chopped carrots (use Cutter No. 1), one pound Gem-Chopped potatoes (use Cutter No. 1), one pint molasses, one teaspoonful soda, one teaspoonful cinnamon, one and one-half teaspoonfuls cloves, one pound currants, one pound raisins. Mix thoroughly, pour in steamer and boil hard for four hours, serve with hard sauce (Recipe No. 127).—From THE KOHINOOR.

It is the same everywhere. Things have to be chopped during the preparation of the meals, and all housekeepers find that Sargent's Gem Food Chopper enables them to lessen the labor.

My Own Recipes

No. 146, Graham Pudding

2 cups graham flour
1 cup molasses
1 cup milk
2 teaspoons soda
2 cups raisins

One cup molasses, one cup sweet milk, two teaspoonfuls of soda dissolved in the milk and molasses, pinch of salt, two cups of graham flour, not sifted, two cups of raisins Gem-Chopped; steam three hours, served with any kind of pudding sauce.

—LADIES' AID COOK BOOK.

No. 147, Wheat and Graham Pudding

1 cup graham flour
1 cup wheat flour
1 cup molasses
1 cup milk or cold coffee
1 egg
1 teaspoon saleratus
1-4 teaspoon salt
1-4 teaspoon cinnamon
1 cup raisins

One cup molasses, one cup milk or cold coffee, one cup graham flour, one cup wheat flour, one egg, one teaspoonful saleratus, one-quarter teaspoonful salt, one-quarter teaspoonful cinnamon, one cup Gem-Chopped raisins; steam two and a half hours; serve with vanilla sauce.

—From THE KOHINOOR.

No. 148, Spiced Graham Pudding

1½ cups graham flour
1-2 cup molasses
1-4 cup butter
1-2 cup milk
White of 1 egg
1 teaspoon soda
1-2 cup raisins
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon nutmeg

White of 1 egg
10 teaspoons powdered sugar
1-2 cup milk or cream
2 teaspoons vinegar
2 teaspoons vanilla

One and one-half cups Graham flour, half cup New Orleans molasses, one-fourth cup butter, half cup sweet milk, white of one egg beaten to a froth, one teaspoonful soda, one-half cup Gem-Chopped raisins, one teaspoonful each of cloves, cinnamon and nutmeg, bake two hours.

Sauce for Pudding

White of one egg beaten to a froth, ten teaspoonfuls powdered sugar, one-half cup sweet milk or cream, two teaspoonfuls vinegar, two teaspoonfuls vanilla, beat thoroughly after adding each ingredient.—LADIES' AID COOK BOOK.

No. 149, Black Pudding

1 cup molasses
1 egg
1 cup raisins
1 teaspoon soda
2½ cups flour
1-2 teaspoon cinnamon
1-2 teaspoon allspice

One cup molasses, one egg, one cup warm water, one cup Gem-Chopped raisins, one teaspoonful soda, two and one-half cups sifted flour, one-half teaspoonful cinnamon, one half teaspoonful allspice; steam two hours. Sauce—LADIES' AID COOK BOOK.

No. 150, Bread Pudding

1 pint bread
5 cups milk
4 eggs
1 lemon
Sugar

One pint Gem-Chopped stale bread; five cups milk, the yolks of four eggs, the grated rind of one lemon, sugar to taste; bake; when nearly done make a meringue with the whites of the eggs, four tablespoonfuls of sugar and the juice of the lemon; spread on top of pudding and return to oven for a few minutes.

—From THE KOHINOOR.

No. 151, Queen of Puddings

1 pint bread
1 quart milk
4 eggs
1 lemon
Butter

One pint Gem-Chopped stale bread, one quart milk, yolks of four eggs, butter size of an egg, grated rind of a lemon; bake until done, but not watery; when cold spread over it a layer of jam or jelly, and cover it with the whites of the eggs beaten to a stiff froth, sweetened, and flavored with the lemon juice.

—From THE KOHINOOR.

No. 152, Prune Pudding

1 pound stewed prunes
1 cup white sugar
Whites of 6 eggs

Yolks of 6 eggs
1 pint milk
1 cup sugar

One pound stewed prunes (pitted), one cup white sugar, whites of six eggs; after stewing drain off the juice and Gem-Chop medium fine, beat eggs very stiff, add the sugar, gradually, beating all the time, then stir in the prunes, bake thirty minutes; serve cold with either whipped cream or custard. For the custard, beat the yolks of the six eggs, one pint of milk (or a little more), one cup of sugar; stir all together, set in a kettle of cold water, let it heat and stir until it thickens; add any flavor to taste.

—LADIES' AID COOK BOOK.

No. 153, Steam Puffs

2 eggs
2 cups flour
4 teaspoons sugar
4 teaspoons butter
1 cup milk
1 cup raisins
3 teaspoons baking powder

Two eggs, two cups of flour, four tablespoonfuls sugar, four of melted butter, one cup sweet milk, one cup Gem-Chopped raisins, three teaspoonfuls baking powder; steam one-half hour in cups; to be eaten with maple syrup.—LADIES' AID COOK BOOK.

No. 154, Cocoanut Pudding

1 pint milk
1-2 cup sugar
2 eggs
2 tablespoons cocoanut
1-2 cup crackers
1 teaspoon lemon extract

One pint of milk, one-half cup of sugar, yolks of two eggs, two tablespoonfuls Gem-Chopped cocoanut, one-half cup Gem-Chopped crackers, one teaspoonful lemon extract; bake half an hour. Frosting: Whites of two eggs, one-fourth cup sugar; put in oven and brown.

—LADIES' AID COOK BOOK.

No. 155, Cocoanut Pudding

1 pint milk
1-2 cup cocoanut
2 tablespoons cornstarch
2 tablespoons sugar
Whites of 4 eggs

1 pint milk
1-2 cup sugar
Yolks of 4 eggs
1 egg

One pint milk, one-half cup Gem-Chopped cocoanut, two tablespoonfuls cornstarch, two tablespoonfuls of sugar, whites of four eggs beaten very light; scald the milk, add cornstarch, sugar and cocoanut, beat the whites of the eggs very light, stir in the cooked part and cool.

Sauce

One pint of milk, one-half cup sugar, yolks of the four eggs and one whole one, cook carefully and flavor to suit taste.—LADIES' AID COOK BOOK.

Pies and puddings, substantials and desserts—we prepare them all with Sargent's Gem Food Chopper, and it is such a help to us every day. Things seem to taste better, too.

My Own Receipes

No. 156, Apple Tarts

Line patty pans with nice crust, put in each Gem-Chopped apples and a little white sugar, bake in a moderate oven and let cool, whip a little cream very stiff, sweeten slightly and flavor with a drop or two of lemon or vanilla; just before serving cover the apples in each tart with the whipped cream. A drop of currant jelly on the top of each adds to the effect.

—LADIES' AID COOK BOOK.

No. 157, Rhubarb Pie

1 cup Gem-Chopped rhubarb
1 cup sugar
1 egg

One cup of Gem-Chopped rhubarb, one cup of sugar, one egg; stir all together and bake with two crusts.

—LADIES' AID COOK BOOK.

No. 158, Filling for Cranberry Pie

1-4 cup corn starch
2 cups sugar
1-2 cup molasses
1-2 teaspoonful salt
1 teaspoonful butter
1 quart cranberries

Mix one-fourth a cup of corn-starch with two cups of sugar; stir into this one cup of boiling water and cook until the boiling point is reached; add half a cup of molasses and half a teaspoonful of salt, one tablespoonful of butter, and one quart of cranberries, Gem-Chopped (use Cutter No. 4). This quantity will be sufficient for two pies.—JANET MCKENZIE HILL.

No. 159, Cranberry and Raisin Pie

1-2 pint cranberries
1 cup raisins
1½ teaspoonfuls sugar
1½ tablespoonfuls flour

One-half pint cranberries (uncooked) one teacupful seeded raisins Gem-Chopped very fine; add the berries to the raisins and run through the Gem Chopper; one and one-half teaspoonfuls sugar, one and one-half tablespoonfuls flour; dissolve the flour in water and stir all together; then put filling between two crusts and bake.—From THE KOHINOOR.

No. 160, Mince Meat

3 bowls Gem-Chopped meat
5 bowls Gem-Chopped apples
1 bowl suet or butter
2 bowls raisins
1-2 bowl molasses
1 bowl vinegar
1 bowl boiled cider
4 bowls sugar
2 tablespoons cinnamon
1 tablespoon cloves
1 tablespoon salt
1 tablespoon pepper
3 lemons

Three bowls of Gem-Chopped cooked meat, five bowls of Gem-Chopped apples, one-half bowl molasses, one bowl vinegar, one bowl boiled cider, one bowl Gem-Chopped suet or butter, two bowls raisins, seeded, four bowls sugar, two tablespoonfuls of cinnamon, one tablespoonful of cloves, one tablespoonful of salt, one tablespoonful of pepper, three lemons chopped fine, add all but meat and spices, boil until tender, then add meat and spices, mix well and it is ready for use.—LADIES' AID COOK BOOK.

No. 161, Mince Meat

3 pounds beef, or
1 beef tongue
2 pounds suet
2 pounds apples
2 pounds raisins
2 pounds currants
1 pint molasses
1 pint cider or vinegar
2 pounds sugar
1-4 pound citron
2 teaspoonfuls ground cloves
4 teaspoonfuls ground cinnamon
3 teaspoonfuls ground mace
1 teaspoonful black pepper
2 tablespoonfuls salt
Juice and grated rinds of 3 lemons

Let a beef tongue, or three pounds of beef from the neck, cool in the water in which it was cooked; this water should barely cover it. When cold trim neatly and Gem-Chop; Gem-Chop also about two pounds of suet (suet chops better when sprinkled with flour), and enough apples to make two pounds when Gem-Chopped; add two pounds of whole raisins, two pounds of currants, carefully cleaned, one-fourth a pound of citron, sliced, two pounds of sugar, two teaspoonfuls of ground cloves, four teaspoonfuls of ground cinnamon, three teaspoonfuls of ground mace, one teaspoonful of black pepper, two tablespoonfuls of salt, one pint of molasses, one pint of cider, or vinegar from the sweet pickle jar, and the juice and grated rinds of three lemons. Mix thoroughly, and when making the pies, if more sweet be desired, add a little jelly, marmalade or preserves, also more salt will probably be needed. Scald what is not used at once and store in fruit jars, as in canning fruit.—JANET MCKENZIE HILL.

No. 162, Mince Meat

Boil meat till tender; Gem-Chop the meat, apples and suet; then to one cup of meat use two cups of apples and one-half cup of suet; for wetting use molasses, vinegar and sugar; add all kinds of spices to taste, also raisins and Gem-Chopped lemon, if you like it; when well mixed cook slowly on side of stove for two or three hours; this mince meat can be kept as long as desired; a can of blackberries stirred in just before using is a pleasing addition.—From THE KOHINOOR.

No. 163, Mince Meat

1 pound meat
1-4 pound suet
2 quarts apples
1 pound raisins
1 pound currants
2 pints cider
1½ pound brown sugar
1 teaspoonful cinnamon
1 teaspoonful allspice
1 teaspoonful cloves
1 teaspoonful salt
1 orange rind
1 lemon rind.

One pound seeded raisins, one pound currants, one pound Gem-Chopped raw meat, one-quarter pound suet, one and one-half pounds dark brown sugar, teaspoonful cinnamon, teaspoonful allspice, teaspoonful cloves, teaspoonful salt, two quarts apples, three pints cider, one orange rind and one lemon rind, Gem-Chopped; let all boil hard fifteen minutes.

—From THE KOHINOOR.

No. 164, Mince Meat

2 pounds beef
1 pound suet
5 pounds apples
2 pounds raisins
1 pound citron
1 quart molasses
2 quarts boiled cider
2½ pounds brown sugar
2 tablespoons cinnamon
1 tablespoon cloves
1 tablespoon allspice
1 tablespoon salt
1 nutmeg

Boil until tender two pounds lean beef, and when cold Gem-Chop fine, add five pounds Gem-Chopped apples, one pound beef suet, Gem-Chopped fine, two pounds seeded raisins, one pound citron, Gem-Chopped fine, two tablespoonfuls cinnamon, one tablespoonful cloves, one tablespoonful allspice, one tablespoonful salt, one nutmeg grated, two and one-half pounds brown sugar, one quart best molasses, two quarts boiled cider.—LADIES' AID COOK BOOK

Did you use Sargent's Gem Chopper to make that pie? Yes, indeed, I wouldn't think of making mince pie without the Gem. In fact, I don't see how I could keep house without it.

My Own Recipes

No. 165, Mince Meat

4 pounds lean beef
1-2 pound suet
Apples
1 pound raisins
1 pound currants
1-4 pound citron
1 cup molasses
1 quart boiled cider
1 cup brown sugar
1 dessertspoon cloves
1 dessertspoon cinnamon
1 dessertspoon allspice
1 dessertspoon nutmeg

Boil until tender about four pounds of lean beef, when cold, Gem-Chop fine and add Gem-Chopped apples (in the proportion of two bowls to one of meat), one cup of molasses, one cup brown sugar, a dessertspoonful each of cloves, cinnamon, allspice and nutmeg, one-half pound suet, Gem-Chopped fine, one quart of boiled cider, one pound each of raisins and currants, one-fourth of a pound of citron, Gem-Chopped fine, and a small piece of butter.—LADIES' AID COOK BOOK.

No. 166, Mock Mince Pie

1 peck green tomatoes
2 tablespoons salt
2 tablespoons cloves
2 tablespoons cinnamon
2 tablespoons allspice
2 pounds currants
2 pounds raisins
1-2 peck apples
6 pounds brown sugar
1 cup vinegar

One peck green tomatoes Gem-Chopped and drained, two tablespoonfuls each of salt, cloves, cinnamon and allspice, two pounds currants, two pounds raisins, use one-half as many apples Gem-Chopped as tomatoes, six pounds of brown sugar, one teacup of vinegar; cook slowly for three hours.

—LADIES' AID COOK BOOK.

No. 167, Mock Mince Meat

1-2 cup molasses
1 cup sugar
1-2 cup vinegar
1 cup apples
2 tablespoons butter
1 cracker
1 egg
1-2 cup raisins

One-half cup of molasses, one cup of sugar, one-half cup of vinegar, one cup of Gem-Chopped apples, two tablespoonfuls of butter, one cracker, Gem-Chopped, one egg well beaten, one-half-cup raisins, spice to taste; cook all together. You can add a little water if it is too thick; this will make two pies.

—LADIES' AID COOK BOOK.

No. 168, White Fruit Cake

1-2 cup butter
1 cup sugar
1-2 cup milk
2 cups flour
2 eggs
1 cup raisins
3 teaspoons baking powder
Vanilla

One-half cup butter, one cup sugar, one-half cup sweet milk, two cups flour, two eggs, one cup raisins, Gem-Chopped fine, three teaspoonfuls baking powder, vanilla to suit taste.

—Ladies' Aid Cook Book.

No. 169, White Fruit Cake

1-2 cup butter
1 cup sugar
1-2 pound blanched almonds
3-4 pound citron
3-4 pound cocoanut
5 whites of eggs
1-2 teaspoonful almond extract
1¾ cups flour
1 teaspoonful baking powder

Cream half a cup of butter; add one cup of sugar, then half a pound of Gem-Chopped blanched almonds (use Cutter No. 1), three-fourths a pound of citron, Gem-Chopped with Cutter No. 3 or 4, and three-fourths a pound of fresh cocoanut, grated. Beat the whites of five eggs until dry. Add a part to the cake mixture, then add half a teaspoonful of almond extract, one cup and three-fourths of flour, sifted with one teaspoonful of baking powder, and the rest of the beaten whites of the eggs. Bake in a loaf. Cover with boiled frosting, flavored with lemon and mixed with grated cocoanut.—Janet McKenzie Hill.

No. 170, Royal Fruit Cake

5 cups flour
5 eggs
1½ cups sugar
1 cup molasses
1½ cups butter
1 teaspoon saleratus
1-2 cup milk
2 pounds raisins
2 pounds currants
1½ pounds citron
1 nutmeg
2 teaspoons cinnamon
2 tablespoons cloves

Five cups of flour, five eggs, one and one-half cups of sugar, one cup of molasses, one and one-half cups of butter, one teaspoonful saleratus, one-half cup of milk, two pounds of Gem-Chopped raisins, two pounds of currants, one and one-half pounds of Gem-Chopped citron, one nutmeg, two teaspoonfuls cinnamon, two tablespoonfuls cloves; bake slowly.

—From The Kohinoor.

No. 171, Fruit Cake

1 cup sugar
1 cup cream
2 cups flour
1 egg
1-2 cup molasses
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon cloves
Nutmeg
1 cup raisins
1-2 cup hickorynuts

One cup of sugar, one cup of cream, two cups of flour, one egg, one-half cup of molasses, one teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonful of cloves, a little nutmeg, one cup of Gem-Chopped raisins, one-half cup of Gem-Chopped hickorynuts.—LADIES' AID COOK BOOK.

No. 172, Farmers' Fruit Cake

3 cups dried apples
2 cups molasses
1 cup sugar
1 cup butter
1 cup buttermilk
4 cups flour
2 eggs
1 teaspoon soda
1 teaspoon baking powder
Spices

Three cups of dried apples (soaked over night), two cups of molasses; Gem-Chop the apple, put in molasses and simmer on the stove two hours; one cup of sugar, one cup of butter, one cup of buttermilk, four cups of flour, two eggs, one teaspoonful of soda, one heaping teaspoonful of baking powder sifted in the flour, spices to taste.

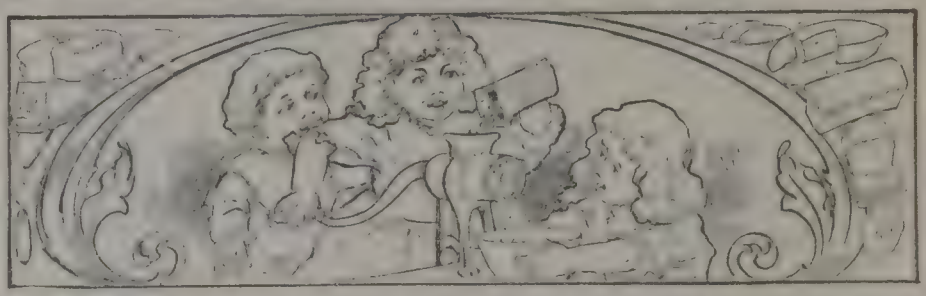
—LADIES' AID COOK BOOK.

No. 173, Farmers' Fruit Cake

2 cups dried apples
2 cups molasses
2 eggs
1 cup butter
1 cup brown sugar
3½ cups flour
1 cup raisins
2 teaspoons soda
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon nutmeg

Two cups dried apples, two cups molasses, two eggs, one cup butter, one cup brown sugar, three and one-half cups flour, one cup seeded raisins, two teaspoonfuls soda, one teaspoonful each cloves, cinnamon and nutmeg; soak the apples over night in cold water, then Gem-Chop to the size of raisins, put in the molasses and simmer slowly two hours; put flour on the fruit, add the other ingredients, mix well; it will keep well a month in a crock.

—LADIES' AID COOK BOOK.



Raisins, figs, citron, and all sorts of things for cakes, pies and puddings can be chopped with Sargent's Gem Food Chopper, also meats, fish, clams, vegetables, fruits—in fact everything a housekeeper needs to chop.

My Own Recipes

No. 174, Pork Cake

1 pound fat pork
1 pound raisins
1-4 pound citron
2 cups sugar
1 cup molasses
1 teaspoonful soda
1 ounce nutmeg
1 ounce cloves
2 ounces cinnamon

One pound fat pork, Gem-Chopped very fine, one-half pint boiling water, pour over pork; one pound raisins, Gem-Chopped fine, one-quarter pound Gem-Chopped citron, two cups sugar, one cup molasses, one teaspoonful soda; mix these all together and stir in sifted flour to make the consistency of common cake; one ounce each of nutmeg and cloves, two ounces cinnamon; bake slowly.—LADIES' AID COOK BOOK.

No. 175, Pork Cake

1 pound fat salt pork
1 pound raisins
2 cups sugar
1 cup molasses
2 eggs
5 cups flour
2 teaspoonfuls cinnamon
1 teaspoonful cloves
1 teaspoonful mace
1 teaspoonful soda

Gem-Chop together one pound, each, of fat salt pork and raisins; pour over these one pint of boiling water, add two cups of sugar, one cup of molasses and two eggs, well beaten; mix thoroughly, then sift in nearly five cups of sifted flour, two teaspoonfuls of cinnamon, one teaspoonful, each, of cloves, mace and soda. Beat thoroughly and bake in two tins, lined with buttered paper, about one hour. A slow oven is needed.—JANET MCKENZIE HILL.

No. 176, Coffee Layer Cake

2 eggs
1 cup brown sugar
1-2 cup molasses
1-2 cup cold coffee
1-2 cup butter
1 teaspoonful soda
2 cups flour
1 teaspoonful baking powder
1-2 teaspoonful salt
1-2 teaspoonful spices and nutmeg
1 cup raisins

Two eggs, one cup brown sugar, one-half cup molasses, half cup cold coffee, half cup butter, one teaspoonful soda, two cups flour, one teaspoonful baking powder in flour, half teaspoonful salt, half teaspoonful spices and nutmeg grated. Put together in layers with a boiled frosting in which has been put one cup of Gem-Chopped raisins.

—LADIES' AID COOK BOOK.

No. 177, Coffee Cake

1 cup molasses
2 cups brown sugar
1 cup cold coffee
1 cup lard
1 cup sour milk
3 teaspoons saleratus
2 cups raisins
Spices
5 cups flour

One cup of molasses, two cups of brown sugar, one cup of cold coffee, one cup of lard, one cup of sour milk, three teaspoonfuls of saleratus, two cups of Gem-Chopped raisins, one teaspoonful of every kind of spices, salt, five cups of flour.

—LADIES' AID COOK BOOK.

No. 178, Fig Layer Cake

1-2 pound figs
1 cup sugar

Make layer cake same as for jelly cake; Gem-chop fine one-half pound figs; put them in a stew pan with one cup of sugar and about one tablespoonful of water, and cook slowly for twenty minutes, stirring often; spread on the cake between layers; ice the top.—From THE KOHINOOR.

No. 179, Fig Layer Cake

1-2 cup butter
1 cup sugar
1-2 cup milk
2 cups flour
3 level teaspoonfuls baking powder
1 teaspoonful orange or lemon extract
Whites of 3 eggs
1-2 pound figs

Cream half a cup of butter; add one cup of sugar gradually, then, alternately, half a cup of milk and two cups of sifted flour, sifted with three level teaspoonfuls of baking powder, and, lastly, one teaspoonful of orange or lemon extract and the whites of three eggs beaten stiff. Bake in two layer-cake pans about fifteen minutes. For the filling Gem-Chop half a pound of figs (Cutter No. 1) and cook with a little hot water to a smooth paste; spread a part of the mixture, while hot, upon one layer of the cake, press the other layer upon the figs, then add a little hot water to the rest of the figs and stir in confectioner's sugar to make an icing of consistency to spread over the top of the cake.

—JANET MCKENZIE HILL.

No. 180, Spice Cake

2 cups brown sugar
1 cup sour milk
1 cup butter
1 cup raisins
1 teaspoonful cinnamon
1 teaspoonful cloves
1 teaspoonful soda
Half a nutmeg
2 eggs
4 cups flour

Two cups brown sugar, one cup sour milk, one cup butter, one cup Gem-Chopped raisins, one teaspoonful cinnamon, one of cloves, one of soda, one-half of a nutmeg, two eggs and four cups flour.

—LADIES' AID COOK BOOK.

No. 181, Fruit Jelly Cake

2 cups sugar
2-3 cup butter
2-3 cup milk
4 eggs
3 cups flour
3 teaspoons baking powder
1 cup raisins
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon nutmeg
Jelly

Two cups sugar, two-thirds cup butter, two-thirds cup sweet milk, four eggs, three cups flour, three teaspoonfuls baking powder. Divide into three layers; into one layer stir one cup Gem-Chopped raisins, one teaspoonful each cloves, cinnamon and nutmeg. Bake and put together with jelly.—LADIES' AID Cook Book.

No. 182, Date Muffins

1-2 pound dates
1-4 cup butter
1 egg
1 cup milk
1 pint flour
3 level teaspoonfuls baking powder

Remove the stones from half a pound of dates, then Gem-Chop (Cutter No. 1); beat gradually into one-fourth a cup of butter, creamed and mixed with a well beaten egg. Alternately add one cup of milk and one pint of flour, sifted with three level teaspoonfuls of baking powder; beat thoroughly and bake nearly twenty minutes in a well buttered muffin pan, or a shallow tin pan.

—JANET MCKENZIE HILL

Young and old, all are interested in Sargent's Gem Food Chopper. The women want it, they buy it, they use it, and then they wonder how it was possible to get along without it.

My Own Recipes

No. 183, White Cake

2 cups white sugar
1 cup butter
3 eggs
4 cups flour
3 teaspoons baking powder
2 cups raisins

Two cups of white sugar, one of butter, three eggs, one cup of water, four cups of flour, three teaspoonfuls of baking powder, two cups of Gem-Chopped raisins.

—LADIES' AID COOK BOOK.

No. 184, Drop Cake

1 cup sugar
1-2 cup milk
1-2 cup butter
1 cup raisins
1 egg
1 teaspoonful soda
1 teaspoonful cinnamon
1-4 teaspoonful cloves

One cup sugar, half cup sweet milk, half cup butter, one cup Gem-Chopped raisins, one egg, one teaspoonful soda in a little hot water, one teaspoonful cinnamon, one-fourth teaspoonful cloves; stir in enough flour to drop off spoon stiff.

—LADIES' AID COOK BOOK.

No. 185, Buttermilk Cake

1 cup white sugar
Butter or lard
1 egg
1 cup buttermilk
1 nutmeg
1 teaspoonful soda
1-2 cup raisins

One cup white sugar, butter or lard size of an egg, one egg, one cup buttermilk, one nutmeg, one teaspoonful soda dissolved in buttermilk, half cup Gem-Chopped raisins, flour (not too stiff); if you use lard, add a pinch of salt.—LADIES' AID COOK BOOK.

No. 186, Walnut Cake

1 cup sugar
4 tablespoons butter
7 tablespoons milk
1 teaspoon cornstarch
1½ cups flour
3 teaspoons baking powder
Whites of 2 eggs
1 cup walnuts

One cup of sugar, four tablespoonfuls of butter, seven of sweet milk, one teaspoonful of corn starch, one and one-half cups of flour, three teaspoonfuls of baking powder, the whites of two eggs, well beaten, and one cup of Gem-Chopped walnuts. Mix the corn starch and baking powder together, stir the sugar and butter well together, add milk, then flour and whites of the eggs. Beat thoroughly and then put in the walnuts well floured. Bake in quick oven and place half nuts on top when iced.—LADIES' AID COOK BOOK.

No. 187, Marble Cake

1-2 cup butter
1½ cup sugar
1-2 cup milk
2 cups flour
2 level teaspoonfuls baking powder
1 cup raisins
1-2 teaspoonful cloves
1 teaspoonful cinnamon
3 eggs
1-2 teaspoonful vanilla extract

Cream half a cup of butter; add gradually one cup and a half of sugar, then half a cup of milk, alternately, with two cups of sifted flour, sifted again with two level teaspoonfuls of baking powder. To one-third of the mixture add one cup of Gem-Chopped raisins (Cutter No. 1), half a teaspoonful of cloves, one teaspoonful of cinnamon and the yolks of three eggs, beaten until light. To the other two-thirds of the mixture add half a teaspoonful of vanilla extract and the whites of the eggs, beaten until dry. Bake in a loaf pan, putting in the two mixtures by spoonfuls, so as to secure a marble appearance. From thirty to fifty minutes, according to the thickness of the loaf, will be required for baking.—JANET MCKENZIE HILL.

No. 188, Tit Tat Toe Cake

4 eggs
2½ cups sugar
1 cup butter
1 cup milk
2 teaspoonfuls baking powder
2½ cups flour
1-2 cup raisins
1-2 cup currants
1-2 teaspoonful cinnamon or nutmeg
2 tablespoonfuls chocolate
1 teaspoonful vanilla

Beat four eggs very light, then add a cream made by beating two and one-half cups sugar and one full cup butter, with one cup sweet milk, adding the milk gradually to creamed butter and sugar, a large pinch of salt, two teaspoonfuls baking powder, sifted with two and one-half cups flour; divide the dough into three parts; to one part add half cup raisins, stoned and Gem-Chopped, half cup currants, half teaspoonful cinnamon or nutmeg, as desired; for second layer add two tablespoonfuls Gem-Chopped chocolate one teaspoonful vanilla; the last layer, or light one, should be flavored with lemon; when baked put the chocolate layer on bottom, fruit next, light layer on top; frost the top but not sides.

—LADIES' AID COOK BOOK.

No. 189, Molasses Layer Cake

2 cups sugar
1-2 cup molasses
1-2 cup butter
1-2 cup sour milk
2 cups flour
1 teaspoon soda
1 teaspoon cinnamon
3 eggs
1 cup raisins

One cup sugar, one-half cup molasses, scant one-half cup butter, one-half cup sour milk, two cups flour, one teaspoonful soda, one teaspoonful cinnamon, three eggs; save whites of two for filling; bake in three layers. Filling: Put one cup sugar on stove to boil until it hairs, then stir in one cup of Gem-Chopped raisins and whites of the two eggs.

—Ladies' Aid Cook Book.

No. 190, Cake Filling

1-2 pound figs or dates
1-2 cup granulated sugar

Half pound figs or dates, Gem-Chopped fine, two-thirds cup water, half cup granulated sugar; cook until it thickens somewhat; put in filling when nearly cool.

—Ladies' Aid Cook Book.

No. 191, Hickorynut Filling

1 cup sugar
1 cup hickorynuts
1 cup cream

One cup sugar, one cup of Gem-Chopped hickorynuts, one cup sweet cream; cook till it commences to thicken, remove from stove and stir until thick enough to spread nicely.—Ladies' Aid Cook Book.

No. 192, Hickorynut Filling

1 pint milk
1 cup sugar
1 tablespoonful butter
2 tablespoonfuls flour or
1 tablespoonful corn starch
Yolk of 1 egg
1 cup hickorynuts
Vanilla

Put in double boiler one pint milk, one cup sugar and one tablespoonful butter; take two tablespoonfuls flour or one of cornstarch, wet up with a little milk and add the yolk of one egg; stir together and add to milk when it comes to boil; boil till it thickens; when cool add one cup Gem-Chopped hickorynuts; flavor with a little vanilla.—Ladies' Aid Cook Book.

Before the days of Sargent's Gem Food Chopper the housewife used the chopping bowl and knife. It was wearisome and noisy and slow. Nowadays the Gem chops easily, quickly and quietly.

My Own Recipes

No. 193, Almond Filling

Make a boiled icing, pour out part of it on a cup of blanched and Gem-Chopped almonds, use the remainder for top and sides of the cake, place split almonds over the top.—LADIES' AID COOK BOOK.

No. 194, Caramel Filling with Nuts

1 cup sour cream
1 cup sugar
1 cup nut meat

One cup sour cream, one cup sugar, one cup Gem-Chopped nut meat; cook all together till thick. Flavor to taste.—LADIES' AID COOK BOOK.

No. 195, Macaroons

1 quart peanuts
1 cup powdered sugar
1 tablespoon flour
Whites of two eggs

One cup of Gem-Chopped peanuts, one cup powdered sugar, one large tablespoonful of flour and the whites of two eggs; drop mixture on buttered paper and bake a light brown in a moderate oven; one quart of unshelled peanuts will be required.

—LADIES' AID COOK BOOK.

No. 196, Chocolate Caramel

1 cup chocolate
1 cup sugar
1-2 cup butter
1 cup molasses
1 cup nut meat
Vanilla

One cup Gem-Chopped chocolate, one cup sugar, one-half cup butter, one cup molasses, one cup Gem-Chopped nuts put in when done; add vanilla, and pour on buttered tin.

—LADIES' AID COOK BOOK.

No. 197, Panoche

4 cups brown sugar
1 cup milk
3 cups English walnuts
1 tablespoon vanilla

Boil the sugar and milk thirty minutes, then stir in the Gem-Chopped English Walnuts and vanilla; pour into pans.

—MRS. CHARLES CLARK ADAMS.

No. 198, Cabbage Relish

1 cabbage
1-2 bunch celery
1 cup vinegar
1 egg

One head cabbage Gem-Chopped fine, one-half bunch celery Gem-Chopped fine, one cup vinegar, one egg; beat the egg and mix with a small portion of vinegar, adding mustard, pepper, and salt to suit taste; heat the remainder of vinegar and when boiling add the above mixture, stirring until thick; pour over cabbage and mix well.

—From THE KOHINOOR

No. 199, Cold Catsup

1 peck tomatoes
1 cup salt
1 cup sugar
1 cup mustard seed
1 cup celery
1 cup onions
1 cup horseradish
3 cups vinegar

One peck of ripe tomatoes; peel, chop rather fine and drain well; add one small cup of salt, one small cup of sugar, one small cup (or less) whole mustard seed, one small cup of Gem-Chopped celery, one small cup of onions, one small cup of horseradish, or a few pieces in each bottle, three cups of vinegar; stir well and bottle; do not heat.—From THE KOHINOOR.

No. 200, Chowchow Pickle

1 peck green tomatoes
3 heads cabbage
12 green peppers
3 or 4 red peppers
1 cup (generous) salt
2½ pounds sugar
2 tablespoonfuls celery seed
1 tablespoonful black pepper
1 tablespoonful mustard
1 tablespoonful mace
Cider vinegar

Cut a peck of green tomatoes in slices, then Gem-Chop (Cutter No. 3 or 4); Gem-Chop also, after slicing, three heads of cabbage, one dozen green peppers and three or four red peppers. Mix with the Gem-Chopped vegetables a generous cup of salt, then turn into a course cotton bag and let drain over night. In the morning put the drained vegetables over the fire, in an agate saucepan, with two pounds and a half of sugar, two tablespoonfuls of celery seed, one tablespoonful, each, of ground black pepper, mustard and mace, cover with cider vinegar, and let cook until transparent.—JANET MCKENZIE HILL.

No. 201, Green Tomato Sauce

30 tomatoes
3 onions
3 peppers
1 tablespoon allspice
1 tablespoon cinnamon
1 tablespoon cloves
2 tablespoons salt
2 teaspoons celery seed
1 quart vinegar
2 cups sugar

Thirty green tomatoes, three large onions, three peppers, one tablespoonful allspice, one of cinnamon, one of cloves, two tablespoonfuls salt, two teaspoonfuls celery seed, one quart vinegar, two cups sugar; Gem-chop the vegetables, put in colander and drain, then mix with vinegar and spices and cook two hours.

—From THE KOHINOOR.

No. 202, Chili Sauce

24 tomatoes
4 green peppers
4 onions
4 tablespoons salt
6 tablespoons sugar
1 tablespoon cloves
1 tablespoon allspice
6 cups vinegar
Celery seed

Twenty-four large ripe tomatoes, four green peppers, four large onions, four tablespoonfuls salt, six tablespoonfuls sugar, one tablespoonful cloves, one tablespoonful allspice, three cups vinegar; Gem-Chop onions and peppers fine; slice tomatoes; celery seed to taste; boil two hours.—From THE KOHINOOR.

No. 203, Cold Chili Sauce

1 peck tomatoes
2 cups onions
2 cups celery
2 cups brown sugar
3 green peppers
1 tablespoonful mustard seed
1-2 cup salt
1 quart vinegar

One peck ripe tomatoes, Gem-Chopped fine and drained, two cups Gem-Chopped onions, two cups Gem-Chopped celery, two cups brown sugar, three green peppers (use seeds from only one), one tablespoonful mustard seed, one-half cup salt, one quart vinegar.—LADIES' AID COOK BOOK.

No. 204, Cucumber Relish

Pare large cucumbers (not ripe), cut them in halves and take out the seeds; then cut in thin slices and Gem-Chop, using Cutter No. 1; strain off the water, season to taste with salt and paprika, and add a very little sugar and the same measure of vinegar as of cucumbers. Store in jars closely sealed.—JANET MCKENZIE HILL.

No. 205, Cucumber Sauce

36 cucumbers
6 onions
1-2 ounce black mustard seed
1-2 ounce white mustard seed

Take three dozen cucumbers, Gem-Chop and put some salt over them; drain in a colander until the water is out; Gem-Chop six onions and put with them one-half ounce each of black and white mustard seed, little salt and pepper, vinegar enough to make a little moist; no cooking required.—From THE KOHINOOR.

No. 206, Cucumber Pickles

12 cucumbers
4 green peppers
4 onions
1-2 cup salt
1 cup horseradish
1 cup sugar
1 teaspoonful celery seed
1 tablespoonful mustard seed
Vinegar

Gem-chop twelve large cucumbers without seeds or skins, four large green peppers and four large onions; add one-half cup salt, mix well and let it stand over night; in the morning drain and add one cup Gem-Chopped horseradish, one cup sugar, one teaspoonful celery seed, one tablespoonful mustard seed, mix all with cold vinegar.—LADIES' AID COOK BOOK.

No. 207, Gingered Pears

10 pounds pears
7½ pounds sugar
6 oranges
3 lemons
4 ounces Queen ginger root

Ten pounds pears, Gem-Chopped, three-fourths pound sugar to each pound fruit; add the juice of six oranges and three lemons; before pressing out the juice cut off yellow part of rind and cut again in little strips; cook these until tender, add rind and water to the fruit. Wash four ounces Queen ginger root, cut in very thin slices, cook until tender, and add to the fruit; cook all together slowly for several hours until it thickens, then put into jelly glasses.

—LADIES' AID COOK BOOK.

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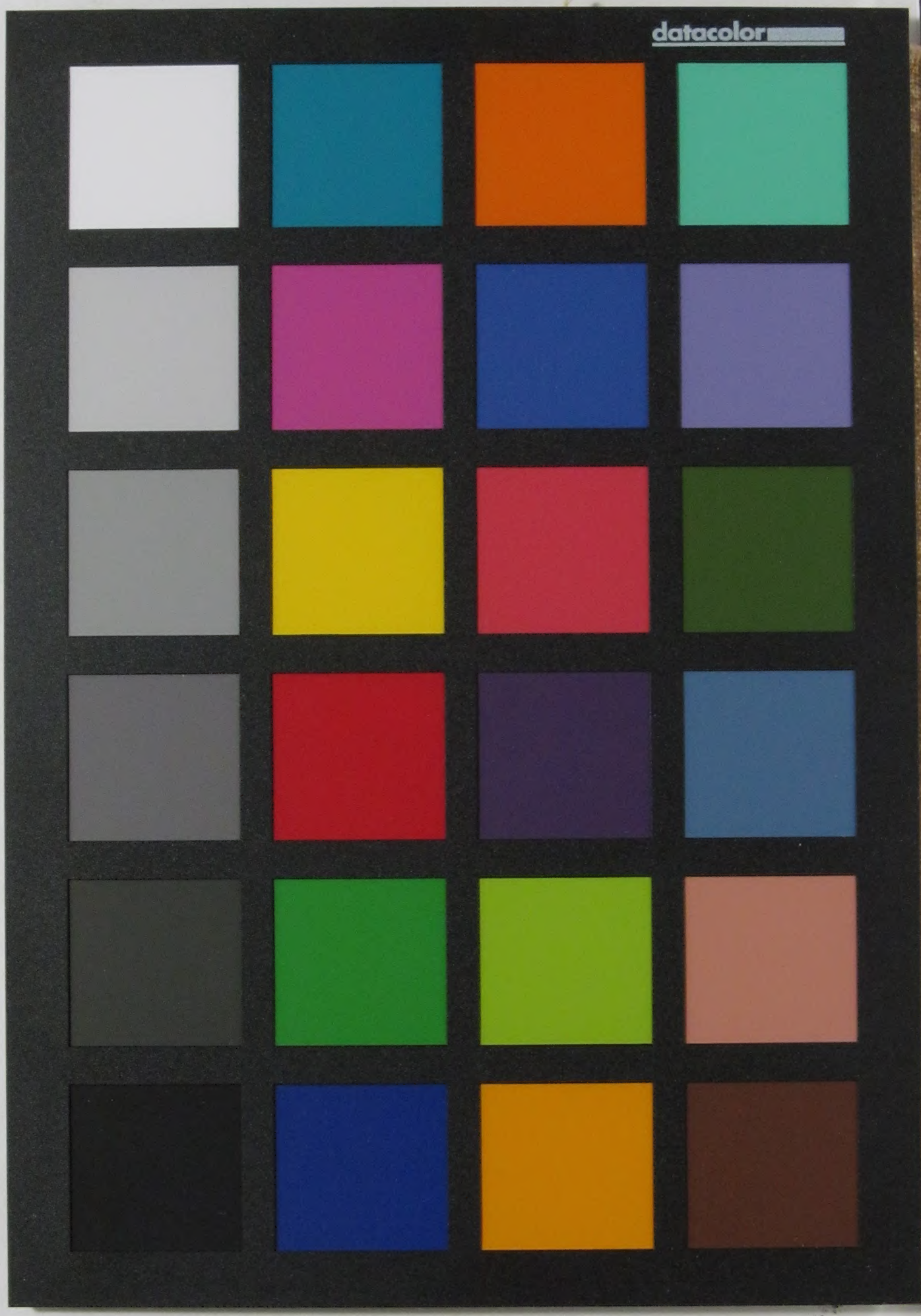
Cooking Measures

4 saltspoonfuls	=	1 teaspoonful
2 teaspoonfuls	"	1 dessertspoonful
4 teaspoonfuls	"	1 tablespoonful
2 dessertspoonfuls	"	1 tablespoonful
4 tablespoonfuls	"	½ gill or 1 wineglassful
8 tablespoonfuls	"	1 gill
1 cupful	"	2 gills or ½ pint
4 cupfuls	"	1 quart
2 pints	"	1 quart
4 quarts	"	1 gallon

Butter:	1 tablespoonful	=	1 ounce
	1 cupful	"	½ pound
	size of an egg	"	2 ounces or 2 tablespoonfuls
	size of a walnut	=	1 ounce
Flour:	2 tablespoonfuls	"	1 ounce
	1 cupful	"	¼ pound
	4 cupfuls	"	1 pound
Sugar:			
	Granulated, 2 cupfuls	"	1 pound
	Pulverized, 2½ cupfuls	"	1 pound
	Brown, 2 cupfuls	"	15 ounces
Corn Meal, 3 cupfuls		"	1 pound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GEM CHOPPER COOK BOOK

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